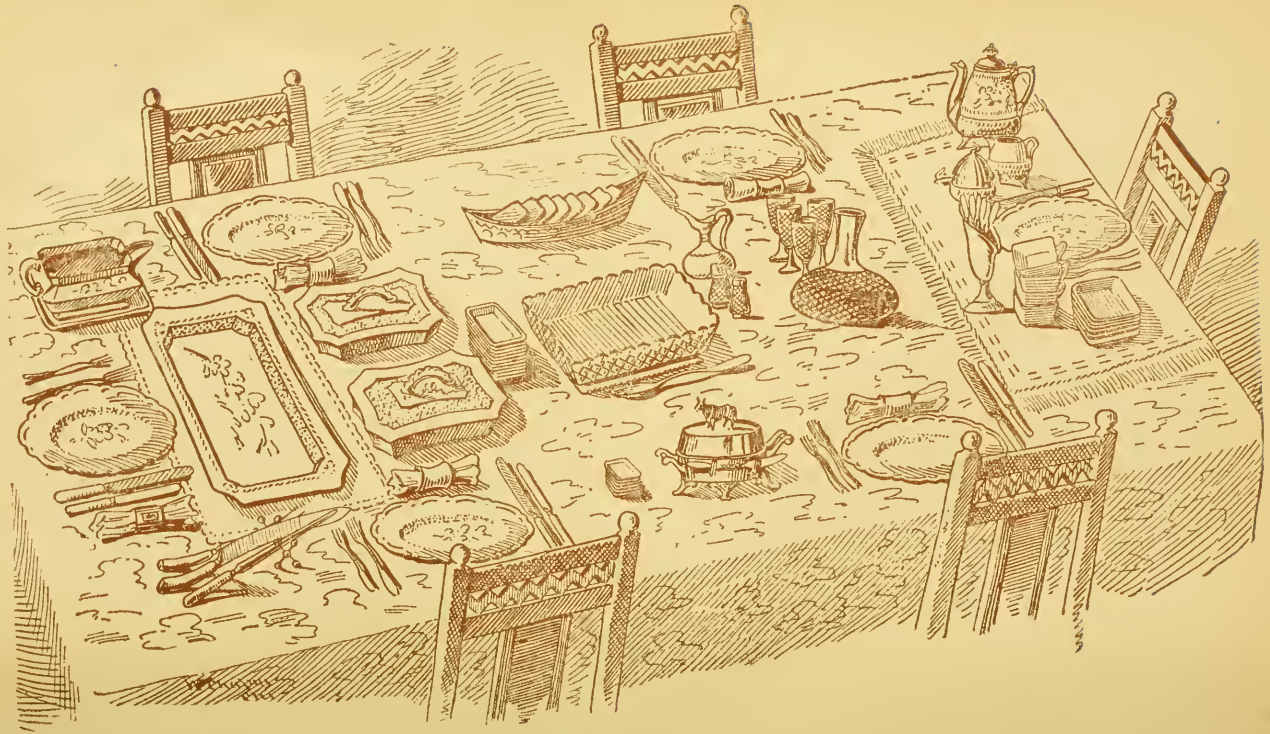

THREE

MEALS A DAY.

A COLLECTION OF

VALUABLE AND RELIABLE RECIPES IN ALL CLASSES OF COOKERY.

WITH

TOILET, HEALTH AND HOUSEKEEPING DEPARTMENTS.

"There is always a best way of doing everything."—*Emerson.*

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BY

MISS M. C. COOKE.

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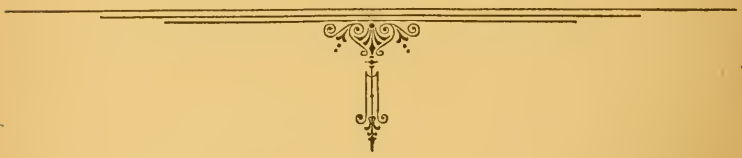

PRESS OF
GEORGE DANIELS,
79 Randolph St.,
CHICAGO.

FIRST WORDS.

THE science of cookery may very properly be classed among the fine arts, and certainly it is by no means the least among them; for, in the nature of events, a practical knowledge of scientific cooking touches more intimately our homes and home comforts, and influences the masses of the people as no other art, however lofty in its conception, or elevating in its results, may hope to do. The culinary art may truthfully be said to pave and prepare the foundation of all æsthetical arts; for, as a man is inevitably what he eats, so the characteristics of the cookery presented to his palate, are almost invariably reproduced in his life and works.

"Good Cookery," says a contemporaneous writer, "is the foundation of good digestion; and good digestion is the foundation and first factor in sound thinking. The grain and wheat springing green, and ripening under favoring sunshine and showers, produce not only a certain portion of food for the stomach, but also a certain amount of mental energy,

from which result thoughts, clogged and bound, or free and soaring, according to the form that food has taken." Hence the responsibility of the cook, who sees in her work not only food for the body, but inspiration for the mind, becomes weighty and far-reaching in its possibilities. Proper care and attention, however, will be found necessary in order to secure the best results from a given amount of raw material; neither will the moments thus spent be time wasted; for, according to an eminent physician, "every young housewife who loves her household, and every young maiden who hopes to have a household to preside over, should study the best works on culinary subjects, just as they study grammar, arithmetic, geography, and other elementary branches of education in the schools."

That this theory is gradually making its way into the minds of the people, is evidenced by the schools of cookery and books devoted to this science that are springing into existence on every hand; and not without reason, for a new cook-book is needed very much in the same manner that a new fashion magazine is required from time to time.

Every day newer, more healthful, more delightful dishes are invented for the delectation of the palate, and more economical methods are continually being sought out for their concoction, so that the posses-

sion of one cook-book in a household should not be urged as a reason why another work on the culinary art should not be purchased also.

Economy and pleasure alike demand that we should acquire the easiest and most skillful methods of steering the domestic ship safely and smoothly on its way. System is the pivot upon which all good housekeeping turns. A careful study of the "Household Department" of this book, the "Laundry, House Cleaning, Papering" and kindred arts, will give the unskilled beginner a clear conception of the practical details of home duties as accomplished by their own hands, or superintended in an assistant.

In the "Cooking Department" no pains have been spared to collect from every source recipes combining healthfulness with palatableness, and daintiness with economy. The extravagant cuisine of the wealthiest homes has been catered for, while the more moderate households, and the small economies appertaining thereto, have all been consulted; friends far and near, east, west, north and south, notable housekeepers, and skilled in every department of housewifery, have contributed their mite to the general whole, with the result now before you.

The "Bills of Fare" herewith given will meet almost every occasion that may arise, while the "Eti-

quette of the Table," and the "Laying of the Table," for almost any imaginable emergency will be found so complete, that a novice need not fear to attempt the most minute details.

The "Dainty Desserts," the "Summer Desserts," the "Hasty Desserts," the preparation and serving of "Fresh Fruits," the different methods of preparing "Remnants" for the table (Hash, Croquettes, etc.), the art of "Carving, Marketing," and many other departments, are recommended to the reader's notice.

And last, but by no means least, the "Toilet Department" is brought prominently before the ladies. It is a lamentable fact, as remarked by a recent writer on "Beauty," that "the women of to-day preserve their youth longer than they do their beauty." That they may study this department closely, practice its teachings faithfully, and that their beauty may outlive their youth, is the fervent wish of

THE AUTHOR.

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VVe may live without poetry, music and art;
We may live without conscience, and live with out heart.
We may live without friends, we may live without books;
But civilized man cannot live without cooks.
He may live without learning,—what is knowledge but grieving?
He may live without hope,—what is hope but deceiving?
He may live without love,—what is passion but pining?
But where is the man that can live without dining?"

—*Owen Meredith.*

MARKETING.

MEATS IN GENERAL.

BEEF.—To be a good judge of meats is essential to safe and successful marketing. Beef is in most general favor and takes natural precedence in the list.

Good beef, if young, will be of a bright red color, fine grained, firm to the touch. The fat a clear straw color, and a little of it through the muscles, giving the meat a marbled appearance. The suet should be dry and crumbly, and of a darker shade than the fat. In old beef both flesh and fat will be darker, much coarser in fiber, and decidedly dry compared with young beef.

If the beef is of a pale dull color and flabby, it is not well matured; if very dark colored and coarse-grained with deep yellow fat it will be found tough and tasteless; and if it bears greenish tints, and feels slippery on the surface it is already stale and unfit for use.

Meat to be tender, should be eaten when first killed, as the muscles are relaxed then. After a short time they stiffen, when the flesh will be proportionately hard. Afterward they again relax when the flesh will be found as at first tender and juicy.

If kept long the meat should be carefully wiped as often as moisture gathers.

Each side of beef is divided into two parts, the fore and hindquarters, and these again into the various cuts. The hindquarter contains loin, rump, round, fillet or tenderloin, leg and flank; the loins include the tenderloins, a small part of which runs back into the rump. The loin is cut usually into steaks and roasts. The flank is useless save for corning, as a "plate-piece," that is, one from which the bones can be removed after boiling and the whole

pressed. Rib roasts are next best to sirloin, the first five ribs being considered the choicest cut. The ribs can be removed and used in making soup-stock and the meat rolled and skewered securely, for convenience in carving. If the roast is rolled at the meat market, have the bones sent home, to be used in making soup. Steaks are in most demand. Sirloin is best liked, as it includes a portion of the tenderloin; the third cut of the round is the best and juiciest steak. Trim off every superfluous bit of bone or gristle and add to the soup-stock.

Among other parts, the shank is used for a soup bone; the round may be taken for braised beef or pot roast; the flank for soup or stew; hock for soup; the rump to roast or boil.

Mutton.—Good mutton is one of the most nutritious and easily digested meats in use, and particularly adapted to invalids, but, on account of the superabundance of fat, by no means the most economical. In choosing mutton particular attention should be paid to the appearance of the fat. In the best it should look white and clear, and the lean will be firm, dark-red, and juicy.

Mutton requires long keeping, even more than beef. After a few days hanging in a cool place in summer, and much longer in winter, it will be found that the cold air has entirely removed the "woolly" taste and rendered the meat itself tender.

The saddle and shoulder of mutton are the most desirable for roasting. A saddle of mutton is simply the two loins joined. The leg, unless very tender, is better for boiling and may be cooked when quite fresh. Chops are cut from the loin or ribs. The flank and breast are best for stews or broth. Mutton is at its best from August to the Holidays.

Lamb.—Lamb is in season from May to September. It is cut very much like mutton. The bones are slightly reddish in color, and the fat is firm and white.

Veal.—Veal, though a favorite meat, requires great discrimination in its selection, the question as to its wholesomeness being a disputed point. Very thorough cooking is required to fit it for the table and even then it is far less digestible than beef or mutton. Nevertheless, from mock turtle soup, down through the bill of fare, to calves' foot jelly, veal furnishes the material for many dainty dishes. It is in season from April to September.

Good veal should have a firm, white fat, and lean with a pinkish tinge. If too white, the calf has been bled, and this detracts from the flavor. If too young the meat will have a bluish tinge, and be soft and flabby to the touch.

Younger than four weeks, veal is unfit for food. The loin of veal is best for roasting; the leg furnishes fillets and cutlets; the knuckle makes a good white soup. The fillet is simply a solid piece of meat from the upper part of the leg, and can be roasted plain, or stuffed and roasted. The breast answers for stews or soups. The sweet-breads are especially delicate, and should always be chosen in preference to those of the grown animal. Sweet-breads are white, fat-looking pieces, or glands found near the heart of the animal. The head makes a delicious mock turtle soup. The tongue is excellent pickled; the brains may be served in epicurean ways; the liver is the best of all animal livers, as are the kidneys.

Pork.—Fresh pork should be firm with clear white skin, pale red lean, and pure white fat. If the fat is tinged with yellow and inclined to be soft and flabby, the pork is inferior in quality. Spare ribs form the favorite roasting piece, the loin coming next in the popular estimation. Chops and steaks may be cut from either loin or ribs. The hams and shoulders are smoked, the other portions are usually pickled, and the trimmings utilized as sausage meat. The head is most desirable in the form of head cheese though it is sometimes pickled; the feet, under the guise of souse, are the daintiest and most digestible portion of the animal.

GAME.

Venison.—This meat is in season throughout the year. It requires less care in curing than other meats. Venison is usually kept several days before cooking. The time, however, varies with the season and climate. If slightly tainted before using, the process of putrefaction may be checked by a free use of freshly powdered charcoal. Black pepper is useful to protect from flies; dust thoroughly with it, and wipe off any moisture that may gather while hanging.

When venison is young, the fat is clear and white, and of considerable thickness, while the lean should be a dark red. The

cuts are about the same as mutton. A saddle of venison is a favorite roast, loin or haunch coming next.

Hares and Rabbits.—The marks of a young hare are smooth, sharp claws, ears that tear readily and a narrow cleft in the lip. With the exception of this last the same tests will apply to the choice of rabbits. They should be kept some time before cooking, especially hares.

POULTRY.

Turkeys.—Turkeys from ten to twelve pounds weight are most desirable. If young the leg is smooth and black, a rough and reddish look indicating age. The meat should be firm, and the end of the breast bone easily bent.

Chickens may be chosen by the same tests, remembering that a young fowl will have smooth legs and comb.

Geese when young, have bills and feet yellow in color, changing to red as they advance in age. Another test is the brittleness of the windpipe. If this breaks easily between the finger and thumb the bird is young, if it rolls it is not to be trusted.

Ducks.—Have supple feet, otherwise the same tests should be applied to them as to fowls. Of the many varieties of wild duck the canvas-back is the finest and most expensive, the mallard and red-head coming next.

Pigeons must be selected by the condition of the feet; if stiff and dry they show age, while if pliable the bird is young. Tame pigeons are larger than wild and much more tender and juicy. They make their appearance in October. They should be eaten fresh, as keeping spoils them.

Squabs.—Are the young of the tame pigeon, and are delicate and delicious.

Prairie Chickens can be found in market from September to April.

Partridges when young, have yellow legs and dark-colored bill.

Wood Cock are in season from July to November and always excessively high in price.

Plovers should be fat and have pliable feet.

It must be remembered that the odor about all wild birds is a peculiar, "gamey" one, in nowise resembling that of tainted meat. Bits of fresh charcoal will help to sweeten the inside of all game.

FISH.

Fresh Fish.—One test can be applied to all varieties. If fresh the eyes should be full, the body full with firm thick flesh, the fins stiff, and the skin and scales bright. Small fish coming under the head of "pan-fish" are best fried or broiled. The large varieties are boiled or baked. Fish in a prime condition, if held in the hand horizontally will remain rigid; any drooping of the tail shows it not quite right.

Cod is in season the whole year. The flesh should be firm and white.

Salmon should have firm red flesh and gills. When fresh it is in season from April to July. It is very rich in oil. Fresh salmon is really improved by keeping a day or two.

White Fish is to be had almost throughout the year. It is very white and delicate.

Mackerel and Herring are oily and nutritious.

Turbot should be thick and firm with the underside a yellowish white.

Halibut if too large, is coarse and dry. About seventy-five pounds is a good weight. The flesh of a fresh halibut should be purely white.

Fresh Water Fish may be chosen by the same tests.

SHELL FISH.

Lobsters.—Are best in May and June. If fresh the elasticity of the tail will be a marked feature. If boiled remember that good ones are very heavy for the size, and that medium-sized ones are the best flavored.

Crabs must be judged by weight; if good the joints will be stiff and the odor agreeable. Eyes dull and sunken betray staleness.

Oysters.—The small varieties have most flavor and make better stews and soup; for frying, large ones are more convenient. Many people keep live oysters, in some cool place, the cellar floor

being usually chosen for this purpose. Sprinkle them thoroughly, night and morning, with meal and water, which is thought to flavor and fatten them at the same time.

EGGS.

Eggs are tested by holding them toward the light. If tiny spots present themselves it is not newly laid. If a large spot appears, the egg is bad, and should never be used. The yolk of an egg is the most nutritious part; the white of an old egg is compact and difficult to digest. Hen's eggs are considered the best; turkey eggs not quite so mild; goose eggs large and well flavored; duck eggs are, perhaps, richer and stronger in taste than any other.

SUNDRIES.

Flour improves with age and costs much less bought by the barrel. Whole spice, of every variety, is as necessary as ground. A bottle of Halford sauce or mushroom catsup will last years for flavoring gravies. The store-room should, if possible, contain mustard, pepper, rice, tapioca, maccaroni, vinegar, coffee, tea, sugar, chocolate, pearl barley, etc.

CARVING.

THE carving knife should be light, of medium size, with a fine edge. Skill is required in its management far more than strength, and to facilitate this, it is well to have the joints of the bones of the larger roasts divided before leaving the meat market. Thin slices may then be easily cut.

If the whole of the meat belonging to each bone should be too thick, a small slice may be taken off between every two bones.

The seat of the carver should be somewhat elevated for the sake of convenience and ease of manner. If the carver's seat be low, it is more graceful to rise to the feet while carving.

FOWLS.

Place fowls on the platter, breast up.

In carving, as the legs are always bent inward and tucked into the body, the skewers or cords by which they are confined should be removed before serving.

Some good carvers prefer laying the fowl on their own plate, and placing the joints, as they are cut, upon the dish.

In taking off the wing the joint only should be divided by the knife, for by lifting up the pinion of the wing with the fork, and drawing it toward the leg, the muscles will easily separate. Next, slip your knife between the leg and body, cut to the bone, and with the fork turn the leg back and the joint will give way. The neck bones are taken off by putting in the knife and pressing it under the long hard part of the bone; then lift the neck bone and break it off from the part fastened to the breast. Afterward cut slices from both sides of the breast. The back, as least desirable of all, is usually left in the dish, though the two sides may be taken off. Be sure to serve dressing to each guest, and if the fowl has been trussed with liver and gizzard serve one of these with each

wing. The leg should be divided in two joints for convenience in serving.

Turkey.—This requires first, that the breast should be carved; after this proceed in the same manner as with a fowl, except that the legs and wings being larger, are divided at the lower joint. The drumstick, if very hard and dry, is left upon the platter.

To carve the breast, begin cutting close to the bone. Each slice should carry with it a portion of the dressing, or forcemeat that fills the body.

Goose.—The breast and legs of a goose afford the finest pieces. Dismember the legs and wings. Next cut under the merry-thought, remove it and slice from the breast, giving a portion of dressing with each slice.

Ducks.—Carve in the same manner. Always remember, however, that the joints of water-fowl spread and go farther back than those of land fowls.

Partridges, Pheasants and Grouse.—To be carved in the same manner as fowls.

Pigeons, Quail, Woodcock and Snipe.—These game birds are merely split down the back, and one half given to each guest.

PORK.

Roast Pig.—A roast pig is divided before being placed on the table, and is sometimes garnished with the head and ears. This custom is distasteful to many people, and is more honored in the breach than the observance. Separate a shoulder from one side, then a leg. Dismember the opposite side in the same manner. Then divide and serve the ribs, which are frequently considered the choicest part.

Ham may be carved in several ways. First, by cutting long, thin, delicate slices through the thick fat in the center down to the bone. Second, by running the point of the knife in the circle of the middle and cutting thin round slices. Last, and most economical, by beginning at the knuckle, and slicing upward.

TONGUE.

Tongue should be carved as thin as a wafer, its delicacy depending greatly on this. Cut crosswise in round slices.

Beef Heart is to be carved in the same manner.

BEEF, MUTTON, LAMB AND VEAL.

Carve these roasts in thin, smooth and neat slices. Cut across the grain always, taking care to pass the knife through the bones of the meat.

A Sirloin of beef should be placed on the dish with the tenderloin underneath. Thin cut slices should be taken from the side next the carver, then turn over the roast and carve the tenderloin. A portion of both should be served.

A Loin of Veal.—Begin at the small end and cut the ribs apart and serve.

VENISON.

Venison.—For a haunch, make a clean incision all along down to the bone to let the gravy out. Cut in deep, thin slices from the broad end.

A Saddle of Venison or Mutton.—Is carved from the tail forward along each side of the back bone.

FISH.

In serving fish take care not to break the flakes, which in cod and fresh salmon are very large, and contribute much to the beauty of its appearance. A fish knife divides it best. It is customary to serve this dish with a fish trowel. The middle part is usually considered best. Give a portion of the roe or liver to each person.

In serving a guest with gravies, do not pour over the meat or fish, but on one side the plate.

SOUPS.

SOUP, nourishing but simple, should form the first course at every dinner table. In its fluid form the aliment is ready almost immediately to enter the system, and exhaustion and irritability disappear like magic after partaking of a plate of warm, nutritious soup.

This department, then, has been prepared with the end in view of simplifying and popularizing what in nearly every country, save our own, is a national dish.

Necessarily, however, this division of the book, in order to be complete, must contain many hints for elaborate soups, but the busy housewife will find far more in accord with a limited purse and overburdened hands. In many instances, too, it will be found that the name is more elaborate than the really simple nature of the soup will justify. For instance, the appellations, *consomme* and *puree*, applied so often to soups, while scarcely translatable into equivalent English terms, are as follows:—*Consomme*—a rich, clear soup, colored or not. *Puree*, a pulp of meat, or vegetables pressed through a sieve and added to a soup until it has the smooth consistency of gravy. Other soups, where the beans or vegetables are added whole, may be called "plain" for the sake of distinction.

SOUP STOCK.

To ensure a variety of appetizing soups it will be found advisable to keep a supply of soup-stock to be used as the foundation for any required soup.

Stock is prepared by extracting the juices from meat by slow boiling, after which various ingredients may be added to give character to the soup.

To 4 pounds lean beef (inferior parts answer every purpose), add 4 quarts of water. Have the meat cut from the bone in solid

pieces for after use; crack the bones, wash the meat if absolutely necessary (too much washing injures the flavor), and put all together in the soup kettle without salt. Let the water come to the boiling point, skim, set back and let simmer gently five hours. Keep closely covered and skim frequently. Rapid boiling hardens the fiber of the meat and the savory flavor escapes with the steam. Add a little pepper, strain into a stone jar and when cool remove every particle of fat. Never use tin or iron utensils for putting away soup-stock, but strain through a sieve, gauze wire strainer or a napkin laid in a colander, into an earthenware vessel or jar. A porcelain-lined kettle, with a closely fittting lid is preferable for all soups. More than one variety of meat adds to the flavor of the stock-broth. Mutton and beef, or a knuckle of veal may be advantageously combined. Veal alone makes the colorless stock used for the more elaborate soups, to which calves' feet, or even tough fowl will be found to give an added consistency, without heightening the color.

The soup will be clear as possible, and, seasonings and vegetables having been omitted, the fat can be clarified for use by melting over the fire until all water is extracted, when it may be poured into a jar kept for the purpose. Fat prepared in this manner will be better for almost all cooking purposes than lard.

This stock will keep many days in cold weather, and from it can be made many varieties of soup. It will be found serviceable also in the preparation of gravies and stews. If desirable to have the stock richer let the simmering process continue more than five hours.

To prepare soup from this stock, cut off a slice of the clear jelly in the stock jar, add water, heat, season and serve as a plain broth. Additional ingredients, such as rice, barley, tapioca or vegetables, may be cooked before being added. Too much boiling injures the flavor of the stock.

The "true inwardness" of soup-stock, however, will never be reached until the housekeeper has learned to utilize the accumulated fragments of the refrigerator for this purpose. Trimmings from the Sunday roast, bones from the same, steak, cold chops, bits of fowls, the thin ends of raw porter-house steak, anything and everything may be utilized, providing that they have

been daintily put away and are free from the suspicion of mustiness.

Weigh the pieces and add quart for pound of cold water—always cold, because cold draws out the juices of the meat, and hot seals them up. Simmer four hours, skimming frequently. Strain into the soup jar. When cold remove fat and use as directed for first soup stock.

An excellent soup for a small family can be made from the bones and trimmings of steaks and roasts that are often cut and thrown away by the butcher. If soup is accidentally over-salted this may be remedied by a teaspoonful of vinegar and the same amount of sugar.

SOUP FLAVORING.

Curry Powder.—Mix 1 ounce of ginger, 1 ounce of mustard, 1 ounce of pepper, 3 ounces of coriander seed, 3 ounces of tumeric, ¼ ounce of Cayenne pepper, ½ ounce cardamons, ½ ounce cummin seed, ½ ounce of cinnamon. Have these ingredients well powdered; sift together and keep in a tightly-corked bottle. A sprinkling of this will be found a great improvement to soups and some stews and gravies.

Soup Herb Spirit.—Take equal parts of thyme, sweet marjoram, sweet basil, summer savory, parsley and celery seed, gathered in their prime; fill a wide-mouthed bottle loosely with the fresh leaves; fill with good vinegar and cork closely. In three or four days pour the vinegar into another bottle and cork. This, for those who like a variety of herbs in soup, will be very convenient and far nicer for use than the same herbs in a pulverized state, though these can be used in the form of a powder.

Parsley or celery, can be dried in a slow oven, the stems of parsley picked out and the leaves bottled closely for use—the stalks and roots of celery grated and bottled. A small bunch of the fresh parsley or two tablespoonfuls of the dry will suffice for four quarts of soup.

Rolled Oatmeal is nearly, if not quite, as nice in soup as rice.

Walnut, mushroom and tomato catsups, celery and other vinegars will be found in their especial departments, and may be added to suit the taste of individuals.

Gumbo Filee, or Fela, is prepared from sassafras leaves dried and powdered. (The addition of a few pulverized bay leaves is an improvement.) This gumbo for Gumbo Filee is indispensable. A tablespoonful is often an addition to the commoner broths.

"Bay leaf for flavoring," says one epicure, "is among soups and meats what the vanilla is among the sweets. Skillful use of this gives an unmistakable flavor of French cookery to domestic viands." One large bay leaf will flavor two gallons of soup, and only a small piece is wanted for a family dinner.

Celery Seed can be used for soups where the celery stalks are not at hand.

SOUP COLORING.

Brandy Colored.—A tablespoonful of burnt sugar dissolved in a little water will make a clear soup the color of brandy or very strong tea. To make this caramel for coloring, burn in a dry saucepan over the fire, stirring constantly until scorched.

Brown.—This may be obtained by enriching the soup-stock with a piece of veal or veal bones roasted brown, and using browned flour for thickening. This will give a rich color. The flour may be browned in a dry saucepan over the fire, stirring quickly until a deep shade is obtained.

Green.—Bruised spinach, the green leaves of celery, or pounded green peas will give a green color to soup.

Red.—Ripe tomatoes; or, lobster coral, will color soup red.

White.—Cream may be added, use white vegetables with rice or pearl barley. A teaspoonful of corn starch for thickening does not injure the clearness.

To Clarify.—Soup may be still farther clarified by removing fat from stock and boiling slowly with the whites of one or two eggs, according to the quantity of broth. The egg and the sediment will rise and may be carefully skimmed from the top.

SOUP FILLING.

Quenelles or Egg Balls.—The yolks of 2 hard-boiled eggs, half as much boiled potato, while hot; 1 teaspoonful of chopped parsley; Cayenne and salt to taste; the yolk of 1 egg raw. Mash

all together, make in balls size of cherries, flouring the hands. Put in the soup just before taking from the fire.

Crontons or Fried Crusts.—Cut cold bread in any shape desired—dice, squares, leaves or circles; fry light brown in melted butter; one minute will suffice. One or two at a time can be fried in the smallest deep saucepan, and but little butter will be required. (Hot lard may be used or any other hot fat.) Drain them on paper. The hotter the fat the less danger of their soaking grease. These may also be used for garnishing.

Forcemeat Balls, No. 1.—Half a calf's tongue, or same amount of cold veal; ½ as much fine bread crumbs; 2 tablespoonfuls of melted butter; 1 raw egg; seasoning of sweet herbs; pepper, salt and a dash of curry powder. Mince the meat fine, add the other ingredients, make up in small balls about the size of half an egg, flouring the hands slightly. Flour, fry brown in hot fat, and put in the soup.

Forcemeat Balls, No. 2.—Chop any kind of cold meat or fowl fine; add a little butter or a bit of raw salt pork minced; season well with salt and pepper; a pinch of curry powder is an improvement. Mix together with an egg; form into balls; flour and fry brown; put them in the soup just before serving. Either of these Forcemeat Balls can be used for garnishing meats or fish; or, when fried, make an attractive *entree* or side dish.

Egg Dumplings, No. 1.—1 heaping cup of flour; 2 yolks, or, 1 whole egg; 4 tablespoonfuls of water. Put the flour in a bowl; mix the egg with the water and salt, stir into the flour, making a stiff dough. Roll rather thin, cut with a cake cutter; drop into either water, gravy or soup. Keep the lid on and boil ten minutes.

Egg Dumplings, No. 2.—1 pint of milk; 2 eggs well beaten; a pinch of salt and flour enough to make a batter thick as pound cake. Drop them by spoonfuls into soup. Cook five minutes, remove to a dish, put bits of butter and pepper over and serve with the meat. They can be cooked in boiling water and served with cold meat in the same manner.

Dumplings for Soup.—1 quart of flour; 2 teaspoonfuls of cream tartar, 1 of soda; pinch of salt; milk sufficient to wet the flour. Drop by spoonfuls into boiling soup, and boil half an hour.

German Soup Balls.—1 heaping teaspoonful fresh butter; 2 eggs well beaten; salt, nutmeg or ginger; cracker crumbs sufficient to form balls.

Noodles.—Take 1 egg and a pinch of salt; use all the flour that this will take up. Roll thinly as possible and dry, then roll up and slice off in narrow strips. Drop into boiling soup fifteen minutes before serving. Chicken with noodles makes a nice dish. For noodles as a side dish, see page 25.

MEAT SOUPS.

Veal Mock Turtle Soup.—1 calf's head, cleaned according to directions given below; hock of a ham or a few slices of bacon; 1 calf's brain; 3 onions, a turnip and a potato; 2 calf's feet; 1 lemon, Cayenne pepper, mace, sweet marjoram and parsley for seasoning; soup herb spirit or powder can be used instead of the above herbs. Put the head and other meat into one gallon of water, or enough to cover well. The ham or bacon will flavor the soup, at the same time supplying sufficient salt. Boil slowly four hours, skimming carefully until no more scum will rise. Remove the head and set away until next day, when the fat may be skimmed off, and the smaller pieces of meat removed from the bones, cut into dice and thrown into the kettle, reserving the more presentable parts of the head for a dainty side dish. (See below.) Chop the brains, cut the vegetables in thin slices, and add all to the soup, together with the seasoning. Thicken with two tablespoonfuls of browned flour. Stew gently for 1 hour. Squeeze in the juice of half a lemon when it boils up; skim, if necessary. Add Forcemeat Balls, No. 1, made of the veal, and Quenelles (see page 22), When quite done add half a lemon sliced thin. Let it boil up once and serve immediately.

To Clean Calf's Head and Feet.—Drop the head and feet into a tub of scalding, not boiling water, with a little lye or sal-soda in it to loosen the hair. Stir them about and then scrape with a sharp knife. This methed is far better than to remove the gelatinous skin. The hoofs may be heated in the coals and pryed off.

Entree of Calf's Head.—Cut the best part of the head that is left from soup making into oblong pieces, season with pepper

and salt, roll in beaten egg, then in powdered cracker, and fry in hot dripping.

Consomme with Custards. — Boil shanks of veal in 1 gallon of water. While boiling add the usual vegetables, turnip, carrot, onion and seasoning, together with a stalk of celery, half a bay leaf, a teaspoonful of bruised pepper-corns and 1 of thyme and sweet marjoram. These seasonings, of course, can be altered to suit the taste. When done strain through a napkin into another vessel; clarify (see page 21), remove every particle of fat, and color with a teaspoonful of caramel or dissolved burnt sugar (see page 21). Or let the soup stock cool in a jar, remove the fat and pour it off without disturbing the sediment and heat; coloring as before.

Custards for the Soup.—Stir the raw yolks of four eggs with a spoonful or two of the Consomme, pour in a buttered dish and steam ten minutes. Cut the custard in diamonds or squares and drop three or four in each soup plate before serving. Or egg dumplings (see page 22) may be boiled in the soup a few minutes before serving and make an admirable substitute. The veal shanks may be made into veal loaf or veal cheese.

Veal Soup—Plain.—A leg of veal, after the cutlets have been all removed, will make a soup nearly as good as calf's head. Boil it with a cup two-thirds full of rice (a small piece of salt pork improves the flavor for many), season with salt and pepper, parsley and celery are an improvement. Forcemeat Balls, No. 2 (see page 22), made of the chopped veal and raw salt pork may be added before serving. The veal should be taken up before the soup is seasoned. Just before the soup is served put in a couple of slices of toast. The shoulder of veal also makes a good soup.

Veal Soup with Tapioca.—Three pounds of neck or scrag of veal, the bones broken and the meat cut small; 1 turnip, 1 onion, $\frac{1}{2}$ cup pearl tapioca, 2 blades of mace, 2 teaspoonfuls of salt and $\frac{1}{2}$ spoonful of pepper, 2 teaspoonfuls of celery essence or, 1 stalk of green celery, 3 quarts of cold water. Put over the meat and as soon as the water boils skim carefully. Then add the vegetables, salt and pepper. Meanwhile soak the tapioca in one small cup of milk. To make the soup extra nice, strain, skim off every particle of fat and return to the fire before adding the tapioca. Stir this

until it dissolves in the hot soup. Simmer half an hour, add the celery essence and serve.

BEEF.

Beef Soup.—1 pound of beef, 2 quarts of water, 1 cup of rice or pearl barley. Put in a soup pot. Boil slowly for two hours. In another vessel have a good soup bone, together with 1 onion, 1 potato, ½ carrot, 1 turnip and a little parsley. Boil with the meat. When ready to serve strain the soup off the bones and vegetables into the other vessel. Take 2 eggs, beat well in the soup tureen, stir the soup and add gradually, and the eggs will not curdle. This will be found a good as well as a cheap soup.

Noodle Soup.—Put soup-bone in a kettle half full of water. Salt and let boil. Pare and slice 2 small potatoes, 1 turnip, 1 onion, 1 parsnip, and add to the soup. Season with pepper and a little parsley for flavoring. Fifteen minutes before serving throw in the noodles. (See page 23.)

This soup can have rice substituted in place of noodles.

Bouillon Soup.—Common soup of France. ½ pound beef, 1 pound of bone, 2½ quarts of water, 1 ounce of salt, 2 carrots, 2 onions, 2 cloves, 3 leeks, ¼ head of celery, 1 turnip, ½ parsnip. Simmer. Strain and serve clear.

Bouillon (*Beef Tea*).—Bouillon is served now almost as a necessity for the first course at tea or evening parties. Serve in large coffee cups, or tea cups, with saucers and teaspoons. Sometimes in Summer it is iced, otherwise serve hot. By some the saucer is omitted. This, with fancy sandwiches, is often sufficient refreshment for an informal evening party. One can of Liebig's extract of beef, mixed with 3 quarts boiling water and salted to taste, is the easiest method. Let it boil up, pepper slightly, and the soup is ready for use. Or, on the morning of the day before the party, boil 4 pounds of the lean, cheap parts of beef, and proceed as directed for making soup stock. When wanted remove the fat, season to taste, heat and serve as above.

MUTTON.

Mutton Soup.—Place a rack of mutton, or shin bone in cold water, boil two hours, then add 1 onion, 2 turnips, ¼ head of

cabbage, all cut fine, and 1 tablespoonful of rice. Boil one hour longer, and put in 4 medium-sized potatoes, which, as soon as soft, must be taken out, mashed, and beaten light with milk, add a little salt and flour to stiffen, drop into the soup in small portions. Cook slowly half an hour and serve.

GAME.

Puree of Game.—A very good game soup may be prepared from the remnants of game, even of different kinds. Boil the pieces, bones and all of the different birds for an hour or more in water, or better still, in weak broth or soup stock. Boil 3 or 4 turnips or heads of cauliflowers and rub or mash fine. Pound the meat fine and rub through a sieve to a powder, and return meat and cauliflower to the soup, together with 2 eggs beaten into ½ pint of milk. Let this reach the boiling point (but not boil), and serve hot.

White Rabbit Soup.—2 rabbits, disjointed, 1 head celery, a little chopped parsley, a minced onion. Put these into 3 quarts of water, and boil gently until tender. Take out the best pieces of rabbit for a separate dish. Separate the rest of the meat from the bones, replace the bones in the kettle and boil an hour; strain the liquid in which they have boiled and let it cool. Rub the meat fine with the yolks of 3 hard-boiled eggs, and a few bread or cracker crumbs; put through a sieve and add to the soup; add salt and pepper to taste; let it simmer fifteen minutes, thickening with 2 teaspoonfuls of corn starch or rice flour.

Brown Rabbit Soup.—Disjoint the rabbit, roll in flour and fry brown in butter. Put this in a kettle and cover with 3 quarts of boiling water. Season with pepper, salt and parsley (add a minced onion if liked). Boil three hours. Thicken with browned flour and send to the table with fried crusts. (See page 21.)

CHICKEN.

Chicken Soup.—Truss the fowls that they may be presentable at table. When partly done add ½ teacup of rice. Thicken slightly, according to the amount of liquor, with 1 or 2 teaspoonfuls

of flour, rubbed smooth in a teacup of milk. Season with salt, pepper and parsley or celery; add slice of bread just before the soup is served. If too rich, skim before adding the compound. Serve the chicken (which may or may not have been stuffed before boiling) with a gravy made from the soup and thickened slightly with flour, to which the chopped giblets may be added.

Chicken Bean Soup.—Cut up the chicken, and put in as much water as is wanted for your soup. Soak 1 teacup of beans over night. Next morning cook them in a separate vessel. Put a lump of soda the size of a pea in the water, and when the beans are tender, drain them carefully and put them to boil with the chicken. Season with salt and pepper and boil slowly until done.

Giblet Soup.—Giblets, pinions and neck of 3 chickens, or 2 geese, a small slice of ham and 2 quarts of water. Slice a turnip, carrot and onion, and fry brown in a tablespoonful of butter in a saucepan, pour in water and add the giblets, etc., first cutting them in small pieces. Season with parsley or celery. Stew slowly for two hours. Thicken with a large tablespoonful of flour rubbed smooth in cold water. Let it boil five minutes and season to taste with salt and pepper.

Chicken Green Corn Soup.—Cut up 1 large fowl, and boil in 1 gallon of water until tender. Add the kernels from 12 ears of corn to the soup, first removing the chicken from the kettle, and a cup of the broth. Stew one hour longer. Season with pepper, salt and celery, or parsley. Thicken with a tablespoonful of flour rubbed smooth in 1 cup of milk. Let it boil up once and serve. Canned corn may be used.

Gravy for Chicken.—To a cup of chicken broth add 1 beaten egg well stirred in, place over fire, and thicken with flour. Season with pepper, salt and parsley. Let it boil and pour over the chicken. This green corn soup can be made very nicely by substituting veal for the chicken, and proceeding in the same manner.

GUMBOS.

These are Creole dishes, and may be divided into gumbos proper and *filees*. The glutinous thickening of the former is

furnished by okra; of the latter, by a preparation of dried sassafras leaves, with a small quantity of pulverized bay leaves.

An excellent way to utilize the remains of cold roasted chicken, turkey, game and other meats is in preparations of the gumbos. Oysters, crabs or shrimps may be added, and green corn, tomatoes, etc. Below we give several methods of compounding this dish. The gumbos occupy the medium ground between stews and soups.

Southern Gumbo Soup.—1 large chicken, 1½ pint of green okra pods, three pints of water, 1 small teaspoonful of pepper and 2 of salt; cut the chicken in small pieces, roll in flour and fry brown in a little lard or butter. Take out the chicken, add the gumbo (sliced okra pods) and brown that. There should be about one table-spoonful of fat in the pan; add to this a heaping table-spoonful of flour and stir until brown; then add three pints of water slowly, stirring until smooth. Put in the meat of the chicken and simmer slowly for two hours. Serve with boiled rice.

Gumbo Filee.— Cut up and season the chicken, meat or game to make the soup; fry to a light brown with 1 onion cut fine, add boiling water in proportion to the meat. 2 pounds of meat or chicken, with ½ pound of ham or bacon will flavor a gallon of soup, which, when boiled down will make gumbo for six persons. When the boiling water is added to the meat let it simmer two hours. To this amount add one tablespoonful of the *filee*, or, if okra is used, take 1 quart of the sliced pods.

Oysters will be found a great improvement. Scald and clarify their liquid; season to taste; pour into the soup and let boil fifteen minutes; add the oysters last and let it boil up once. Green corn and tomatoes are agreeable additions. Gumbo is always served with plain boiled rice. Never strain it. (See rule given for Gumbo Filee).

FISH.

Oyster Soup, No. 1.—To 1 quart of oysters with their juice put 2 quarts of cold water, 1 pint of milk, 1 heaping teaspoonful of salt, and let them boil one minute. Skim out the oysters, add half a teacup of crackers rolled fine, half a teacup of butter and a little pepper; let this boil up and pour over the oysters. It is some-

times better to heat the milk separately, not pouring together until both milk and water are boiling hot; this will prevent curdling if the milk is at all doubtful.

For persons preferring the oysters without milk the same method may be followed, adding water in place of milk, and using a larger quantity of butter. Walnut vinegar (see page —), or plain vinegar may be added by those who like it.

Oyster Soup, No. 2.—6 dozen oysters, 2 quarts of white stock, 1 cup of cream or rich milk, 2 tablespoonfuls of butter, 1½ tablespoonfuls of flour, salt, Cayenne and black pepper to taste. Scald the oysters in their own liquor, then skim them out; add the stock to the oyster liquid carefully strained and simmer for half an hour. Add the seasoning, and mace if used, bring it to a boil again; add the thickening of butter and flour, rubbed smooth; simmer five minutes; have the cream heated in a separate vessel and pour it in boiling hot and turn at once over the oysters. Serve with sliced lemon and oyster crackers.

(For Stews see Shell Fish.)

Clam Soup.—50 clams, hard or soft, boiled in a quart of water one hour. Take out and chop fine. Add to the clam broth 1 quart of hot milk, ½ teaspoonful of pepper and 1 of salt. It will be necessary to taste, as some clams require less salt than others. Rub 1 teaspoonful of butter to 1 of cream, with 2 of flour; add the broth until it pours easily, and mix with the milk and chopped clams; boiling all together for five minutes. The soup may be strained if the clams are disliked. Serve with toasted crackers.

Lobster Soup.—1 whole lobster, 2 pounds in weight, or 1 can preserved. 1 quart of milk, 1 pint of boiling water, 2 tablespoonfuls butter, 1½ teaspoonfuls salt, 2 tablespoonfuls corn starch, ½ teaspoonful of mace, if liked, some Cayenne pepper. Put the milk over to heat, (a double boiler is nicest, or a stew pan set in boiling water). Dissolve the corn starch in a little cold water, and add to the boiling milk. If the lobster is fresh, pick the meat from the shell and cut in bits, place in a pint of water and boil five minutes, adding the butter and seasoning. Turn this into the thickened milk and serve at once with toasted cracker. Canned

lobster should be cut up in the same way and allowed to boil up once. A delicious dish.

Fish Cream Soup.—Season the water in which fresh fish has been boiled, with pepper and salt, and keep until the next day. Heat 1 quart of the liquor, when wanted, to boiling, mince a cupful of cold fish and add to this. Let simmer five minutes and stir in 3 tablespoonfuls of butter rolled in flour, and 1 tablespoonful of minced parsley. Add to this 1 cup of hot milk into which 1 cup of dry bread crumbs has been stirred. Stir well, let it boil up once and serve with crackers.

Cat Fish Soup.—Skin, clean and cut in pieces. To ½ small catfish, allow 1 slice of ham, cut in bits. Cover these with 2 quarts of water, season with pepper and parsley, the ham supplies the salt, boil until the fish is tender, remove the back bones. Add to it a quart of boiling milk and 4 tablespoonfuls of butter cut in bits and rolled in flour. Stir in the beaten yolks of 4 eggs, boil quickly and serve while hot. The ham may be omitted, and the soup seasoned with salt. Other small fish may be cooked in the same manner.

VEGETABLE.

Meat Vegetable Soup.—Boil a knuckle of veal, or a shank of beef in sufficient water to cover it, salt and skim carefully. Let it cook slowly between two and three hours, add hot water if necessary for sufficient quantity of soup. Shred or chop fine ½ a small head of cabbage, 2 potatoes sliced thin, 1 turnip cut in dice, 1 onion sliced, 1 carrot chopped fine, and 1 head of celery sliced. All or any of these may be used. In the proper season the soup may be greatly improved by the addition of from 3 to 6 ears of green corn cut from the cob, or a can of corn, (the canned corn must not be added until shortly before serving.) One or two sliced tomatoes are an addition. Season with salt, pepper and parsley and let it cook over a good fire half an hour.

Puree of Cauliflower or Cauliflower Cream Soup.—1 quart of soup-stock, 1 pint of milk, 1 pint of cooked cauliflower, 1 tablespoonful of minced onion, ½ blade of mace (for those who like

it), salt, white pepper or Cayenne, 1 tablespoonful of minced parsley. Cauliflower left from a previous meal can be used. If cooked for the purpose, pick in small branches, and boil in salted water half an hour. Boil the minced onion in the stock. Mash the cauliflower and put in; boil the milk and add, season, thicken if necessary with flour until the consistency of thin cream. Add the butter and the minced parsley.

Green Corn Soup.—Cut the kernels from 12 large ears of green corn, and just cover them in a stew-pan with boiling water. Boil half an hour, add a quart of milk, pepper and salt to taste. Beat three eggs very light. When the soup just comes to the boiling point again, stir in the eggs and serve quickly.

Pearl Barley Broth.—Cheap dish for large family. 2 pounds of neck of mutton, 1 cup of pearl barley, 1 carrot, 2 turnips, 1 onion. Put the pearl barley over to stew in 3 quarts of water, let it boil, add the mutton. A slice of lean ham improves the flavor for many. Boil one hour, skim occasionally. Add the vegetables cut in small squares, the onion sliced; boil an hour longer, thinning with hot water if necessary. Place small slices of stale bread in the tureen, pour the soup over and serve.

Potato Soup (with milk. A Farmer's Dish)—Take good sound potatoes, peel and cut in pieces small enough to be eaten with a spoon. Soak in cold water, or rinse well. Boil in sufficient water to cover when done. Add 1 quart of milk. Season with salt and pepper to taste. When cooked take 2 tablespoonfuls of flour, with half as much butter, and fry in a pan, stirring until changed into a brown color. Stir in with the potatoes and serve at once. Season with celery or parsley if wished. To make still nicer beat up 1 or 2 eggs in a cup of cold milk, stir in and serve.

Potato Soup (without milk).—Take a slice of pickled pork, four inches square, and fry crisp in the kettle in which the soup is to be made. If pork is disliked, 3 tablespoonfuls of slightly browned butter will take its place. Then add 3 pints of boiling water, $1\frac{1}{2}$ pints of sliced potato, and 3 sliced onions. Boil half an hour, season with salt, pepper and parsley to suit the taste, serve with broken toast or crackers.

Puree of Potatoes or Potato Cream Soup.—Boil a soup

bone, together with a small knuckle bone of boiled ham, or a slice of pickled pork, a turnip and a carrot sliced and an onion minced fine in 3 quarts of water until it is reduced to 2 quarts. Boil and mash 2 large potatoes, mix 1 cup of milk or cream with them, add this to the soup, and strain the whole through a colander, leaving the coarser vegetables, and the result will be a smooth creamy soup that is to be seasoned with salt, white pepper and a teaspoonful of minced or dried parsley.

Puree of Beans, either green or dried, peas, etc., can be made after the same rule.

Jardiniere Soup.—Take any kind of nice broth, which has been strained, or clear soup stock, season with salt and a little pepper. For 3 quarts of soup cut 2 carrots and 2 turnips in dice, 1 onion in slices, 1 head of celery chopped fine and ½ pint of canned corn or green corn. Cook the carrots, turnips and corn half done in clear water, then add all the ingredients to the soup and boil one-half hour.

Bean Porridge.—Take a large iron kettle and place in it a good sized piece of beef, the cheaper portions will answer, cover with cold water, skimming at intervals. In the meantime have 1 quart of beans previously soaked over night, put these also in cold water to which 1 large half teaspoonful of soda has been added, let them boil until they commence to soften, and then skim from the soda water into the boiling soup. When nearly done mix ½ pint of corn meal, smooth with cold water and stir in, adding 2 red-pepper pods, season with salt to taste. Serve with soda crackers. This dish improves with age, and should be made in cold weather. Keep plenty of boiling water on the stove to supply the loss by boiling. When done it should be the consistency of ordinary bean-soup.

Bean Soup (without meat.)—A simple and delicious soup may be made by soaking one pint of beans over night. In the morning parboil in soda water as above. Cook in 3 quarts of water until very soft and broken. Season slightly with salt, pepper and a generous piece of butter. Serve with crackers.

Bean and Corn Soup.—1 pound of lean beef, cut in small pieces; ½ pound of salt pork; 1 quart of dried beans soaked over

night; 1 onion sliced, 1 teaspoonful of celery salt, 1 of pepper, 2 of salt, a little parsley, 1 tablespoonful of butter, 1 tablespoonful of sugar, 1 can of corn, or the same amount of green corn; 5 quarts of water. Put everything in the water but the corn, and boil slowly for two hours. One hour before using, stew the corn slowly in a separate sauce-pan adding the butter and a little salt. Strain the soup through a colander rubbing the beans to a pulp. Place again over the fire and add the corn; boil all together a minute and serve with toasted crackers. This soup may be made without straining.

Tomato and Bean Soup.—Make bean soup according to the above recipe, substituting in place of the corn a can of tomatoes, or the same amount of fresh tomatoes. Half an hour before using put the tomatoes over with 1 cup of boiling water and the seasoning and stew to a pulp, rub them through a sieve and add to the soup. Put crontons (see page 22) in the tureen and pour the soup over them.

Tomato Soup (with milk.)—2 large cups of tomatoes chopped fine, boil in 1 quart of water, for twenty minutes, add a bit of soda as large as a pea, stir, turn in 1 pint of sweet milk, season with salt and pepper, also a good sized piece of butter. Thicken with three Boston crackers rolled fine, let boil up and serve.

Tomato Soup (without milk.)—12 fresh tomatoes, or 1 large can; 1 quart boiling water, 1 onion, 1 carrot, ½ turnip, stalk of celery, or parsley. Cut all fine and boil one hour. Season with an even tablespoonful each of salt and sugar. As the water boils away add more that the quantity may remain the same; mix a tablespoonful of butter with 2 heaping tablespoonfuls of flour and add hot soup until it will pour easily. Turn into the soup; boil all together for five minutes.

Pea Soup (with meat—cheap and excellent)—A marrow bone, or the bones of cold roast beef. 2 or 3 pints of split peas, according to required thickness; 2 carrots, 2 turnips, 3 onions, 1 stalk of celery, thyme or parsley, whole black pepper. Break the bones and put them in the kettle with 4 quarts of cold water. Add the peas, previously soaked over night in warm water, and the sliced vegetables. Let them boil for two hours stirring frequently

to prevent burning. When the peas are soft and broken the soup may be taken off, if wished, and put through a sieve into another kettle, stir until the pulp is thoroughly mixed with the soup, salt to the taste. A slice of ham may be added to soup if the flavor is liked. Serve with toasted bread cut in squares or crontons (see page 22). Green peas for soup need no soaking. Peas require care in cooking as they become tough and hard if overdone.

Vegetable Ham Bone Soup.—Should the ham be a little strong, boil the ham bone, which should have a little meat with it, in plenty of water for five or more minutes; then pour it off and add enough fresh water to freely cover it. This should be cooked gently, tasted and seasoned. Cut a potato fine and boil with it. Other potatoes can be added, cut into pieces, before the soup is done. Just before serving, pour in enough milk to make it palatable, and thicken to taste. The soup should be free from fat. The water in which whole hams are cooked, if the ham is sweet, can also be used for soup. All the fat should be removed and vegetables, seasoning and thickening added to taste.

The water in which salted beef and cabbage are boiled is often used for soup when the beef is not very salt.

Prepare in precisely the same manner as for Ham Bone Soup. One egg beaten, stirred stiff with flour, and dropped into the soup in bits is an improvement.

Cream Vegetable Soup.—

2 turnips, cut in dice.
3 onions, sliced.
4 potatoes, chopped.
1 pint of cabbage, shredded.
6 ears of corn, cut from the ear.
Or equal amount of canned corn may be added.

Cover the ingredients with water, and stew until quite tender. Then turn in boiling water sufficient for the amount of soup desired. Do this twenty minutes before serving Add:

1 pint of milk, thickened with
1 tablespoonful flour.
1 tablespoonful butter.
2 eggs, well beaten.

Stir all in carefully and boil five minutes. Serve.

FISH.

FRESH, SALT AND SHELL.

FISH for the table should be selected with care. Follow the rules given in the chapter devoted to MARKETING.

Fish should be dressed as soon as possible after they are caught, washed thoroughly in cold water, and salt rubbed on the inside. This will remove any earthy or muddy flavor. If to be broiled sprinkle pepper on the inside, as salt will prevent their browning nicely. The flesh of fish is apt to become flabby if soaked in water too long.

FISH freshly caught are always improved by keeping until the next day before cooking. If procured in the market they should be used the day they are purchased.

FRESH MACKEREL become stale in a very short time after being caught.

BLUE FISH spoil sooner than any other fish.

FISH ROE or eggs, should be carefully preserved and cooked with the fish.

FROZEN FISH should be put in cold water to draw out the frost.

VINEGAR is better to preserve fish than salt. Cover the fish with it.

FISH to be boiled should be either sewed or tied up carefully in thin muslin, or cooked in a regular fish kettle, otherwise it will be almost impossible to serve without breaking.

LARD is usually preferable to butter in frying fish. Some use lard and butter in equal quantities.

FISH can be improved in flavor by rubbing with vinegar, or adding ½ cup of vinegar to the water in which they are boiled.

CODFISH, or other dry salt fish can be easily shredded by using a steel fork.

Fish, when prepared for the table should never be laid double, if it can be avoided, as the steam from the under layer makes the upper layer so soft as to break easily when being served. Fish should be served alone immediately after soup with potatoes. Care and punctuality are necessary in cooking fish. To be underdone or overdone is equally injurious to the viand; always serve as soon as cooked.

Fish Sauces.—See chapter on Sauces.

Fish Croquettes.—See Croquettes.

Fish Omelets.—See Eggs.

Garnishing Fish.—See the department of Garnishes.

FRESH FISH.

Boiling Fish.—All fresh fish, except salmon, should be placed in salted *cold* water for boiling. If placed in boiling water the outside would cook much sooner than the inside. A little vinegar added to the water in which fish is boiled, improves the flavor. Put the fish in the kettle with the backbone down. To eight or ten pounds of fish put half a small tea cup of salt. Boil the fish gently until you can draw out one of the fins easily. Most varieties of fish will be well done in twenty or thirty minutes, some in less time. Drawn butter, with hard boiled eggs sliced. Liver Sauce, or if preferred Milk Sauce.

Sauce.—Drawn butter, with hard boiled egg sliced. Liver Sauce or Milk Sauce. See Sauces for directions.

Broiling Fish.—When a fish is broiled the bars of the grid-iron should be rubbed over with a little butter and the inside of the fish put toward the fire. Remove the backbone by running a knife under it. Do not turn until the fish is almost cooked, then butter the outside, and turn it over. Fish should be broiled slowly. The flakes will begin to separate when the fish is done. Season before serving. A wire hinge broiler is the best.

Frying Fish.—Fish for frying, after being cleaned and washed should be rolled in a cloth to absorb the moisture. Cut in neat pieces, dip in beaten eggs and roll in flour or corn-meal. For every 5 or 6 pounds of fish fry a few slices of salt pork to the gravy thus obtained. If necessary, add lard or butter. Fresh fat

may be used, but that from the pork gives a better flavor. Brown the fish quickly, then cover the pan and set back to steam and cook through.

Plain Gravy.—Remove the fish, rub 2 or 3 teaspoonfuls of flour smooth in a little water, and stir into the fat the fish was fried in. Add butter, pepper and salt. If desired, flavor with catsup or lemon juice. Pour the gravy around the fish, or serve separately.

To Bake Fish.—Do not remove head or tail. Stuff. Sew or wind a string around the fish. Lay pieces of sliced pork across top. Sprinkle with water, pepper, salt and bread crumbs. Pour hot water into pan. Baste often while baking. Serve with drawn butter sauce. If not frequently basted the fish will be too dry.

Bread Stuffing for Fish.—

2 cups of bread crumbs.
1 small cup of minced suet.
1 small cup of warm water.
1 egg beaten.

Season with salt, pepper and thyme or savory. Mix together. This stuffing will do for any fish.

Baked Blue Fish.—Scale and cleanse the fish. Dry with a clean cloth, and fill the inside with the above stuffing. Sew up and put in a baking pan with a slice of pickled pork, a bit of onion, salt and dripping or butter. Pour in enough water to prevent burning. Bake half or three quarters of an hour, basting frequently. Remove the fish carefully to a platter. Pour enough water in the pan for gravy. Season with pepper.

Bass, Pike and Pickerel.—These large fish are suitable for baking. Cleanse and fill with stuffing. Sew the fish up, spread thickly with butter, dredge with flour, fry a good sized slice of pickled pork quite brown. Add one cup of boiling water, lay the fish in this and bake one hour; baste frequently. Remove the fish when done, add browned flour and butter to the gravy, cook a few minutes, then pour around the fish. Garnish with thin slices of lemon and sprigs of parsley. Fish may be baked without the pork, by using hot dripping or butter.

Boiled Bass.—Roll the fish in mosquito netting to preserve

the shape, and boil according to rule given for boiling fish. When done, serve with a sauce and sliced egg, or egg sauce.

Mackinaw Trout Baked.—Before baking this fish remove the head and tail. In your careful preparations put dripping in a baking pan, sprinkle with salt, add ½ cup of water and a spoonful or 2 of vinegar, or, ½ lemon sliced. Bake the fish half an hour, basting frequently. The fish by this time is nicely browned; remove it to a platter; pour hot water into the pan, thicken slightly. Add lemon juice to taste, and pour under the fish.

Baked White Fish.—After dressing, split the fish down the back and remove the backbone. Wipe the fish and dip in beaten egg. This may be applied with a feather. Roll in flour and then in egg again. Lay it in a baking pan that has been previously heated, add dripping or butter, and bake carefully in a moderate oven for 20 minutes. Baste often. If the fish is properly cooked, not scorched, it will be of a rich yellow-brown. Serve with hot fish-sauce.

Pickerel may be baked in the same way and served with green peas.

Salmon Collared.—Split such a part of the fish as may be sufficient to make a handsome roll. Wash and wipe; mix salt, mace and allspice, in a quantity to season very high, rub it inside and out. Roll tight and bind in shape with a strip of thin muslin and put it, with bay leaves, pepper and salt, into a mixture of two thirds water and one third vinegar, sufficient in quantity to cover the roll. Cover closely and simmer until done. Serve cold. Boiled fennel makes a pretty garnish, and is preferred by many.

Boiled Salmon.—Families purchasing a fresh salmon should parboil the portion not required for the day's consumption and lay it aside in the liquor. Boil it in this liquor when wanted. By this means the curd will be set and the fish will be equally good as at first. The custom of serving up rich sauces is unknown in countries where salmon most abound. A little lemon juice, or white wine vinegar added to melted butter, being quite sufficient.

To Broil.—Cut the salmon in thick slices, dry on a clean towel, roll in flour and broil carefully. Garnish with boiled fennel and parsley. Boil the fennel in bunches.

Salmon Steak and Potatoes.—Dredge the steak with pepper and salt some time before cooking, brush with melted butter, (this may be done with a feather), and broil ten minutes, same as a beefsteak. Heat the platter. Have new potatoes ready boiled, cut them in quarters and lay a double border around the steak. Melt a bit of fresh butter and pour over it hot, also the juice of ½ lemon. Garnish the potatoes with sprigs of parsley.

Deviled Salmon.—Separate the fish in flakes, using either cold boiled or canned, and pour over it the following dressing: Yolks of 3 hard boiled eggs, 1 tablespoonful salad oil or melted butter rubbed with the eggs to a smooth paste, add 2 teaspoonfuls of sugar and mustard, cayenne and salt to taste, 1 teaspoonful of catsup or Worcester sauce, vinegar enough to make the right consistency. Arrange lettuce leaves on the dish, heap the fish upon this and pour over it the dressing. Garnish with the whites of the eggs cut in rings and laid on the lettuce leaves around the dish.

Boiled Red Snapper.-- This fish is common in the Gulf of Mexico and is one of the most delicious for table use that the waters of the sea afford.

To boil, take a medium sized fish, cleanse and wash in cold water, tie tightly in a clean cloth, cover well with hot water, to which, for a fish of from 5 to 8 pounds, add ½ cup of vinegar and a handful of salt; boil for forty-five minutes, or until the flesh comes readily from the bones. Serve hot with sauce as follows: 1 pint of water thickened with flour, let boil until clear; add salt to season, a little pepper, 1 tablespoonful of butter, and 2 hard boiled eggs sliced.

Baked Red Snapper.—Cleanse the fish, and in removing the entrails make no longer cut than is necessary. Stuff the fish with dressing as follows: Take sufficient stale bread to fill the cavity in the head and body, soften with cold water; take 2 tablespoonfuls of lard in a sauce-pan, mince a medium sized onion and cook brown in the lard; add to the softened bread. Mix well and season with pepper, salt and sweet herbs. Put enough water in the pan to prevent scorching and dredge the fish slightly with flour. Serve hot. This dressing will answer for other fish.

Red Snapper and other fish may be baked with a can of tomatoes poured over them in the pan, with very good result.

Fresh Mackerel.—This fish may be broiled carefully, buttering the fish and the bars of the gridiron, or it may be sewed closely in a thin cloth and boiled in salted water, if a fish kettle is not at hand. Twenty minutes is sufficient for a common sized fish. It is always a delicate dish.

Fillets of Halibut.—

3 pounds of halibut.
½ cup of butter.
1 lemon.
3 hard-boiled eggs.

After skinning the fish, bone carefully, cut in slices half an inch thick. Cut these into strips three inches long and two wide. Squeeze the juice from the lemon and sprinkle on the strips liberally. Season with salt and pepper. Cover the whole with a large dish and set away for half an hour. Melt the butter, dip the strips in it. Roll them up and pin each piece with a wooden toothpick; dip in the butter once more and place in a baking tin. Dredge thickly with flour and bake twenty minutes in a hot oven. Grate the yolks of the eggs through a sieve and cut the whites into rings. When the fish is done spread the little rolls upon a hot dish, remove the skewers, and pour white sauce into the dish. Sprinkle the grated yolks over the fish and use the whites, cut in rings, for a garnish. Other large fish can be served in the same manner.

Flaked Fish.—Take half a pound of cold cooked fish nicely flaked. Make a sauce as follows: Dredge some flour into ½ cup of hot water placed in a stew pan; add butter the size of an egg, 1 dessert spoonful each of mixed mustard and anchovy or pepper sauce, 1 cupful of cream or rich milk; put in the flaked fish, heat well and serve; or pour in a buttered dish, cover thickly with breadcrumbs and brown the top in the oven. A desirable way of using fragments of fish.

Boiled Cod.—Allow fifteen minutes to the pound in boiling. Sew the fish in thin muslin unless you have a regular fish boiler. Cover with cold water salted; add 2 tablespoonfuls of vinegar. This will make the fish more flaky. The boiling must be a gentle

simmer, anything more rapid breaking the fish. Use egg or oyster sauce.

Fish Chowder (Daniel Webster's).—Take a cod weighing 10 or 12 pounds. (Cod is better than haddock.) Have it well cleaned by the fishmonger, leaving the skin on. Cut it into slices an inch and a half thick, preserving the head, which is the best part for chowder. Take a pound and a half of clean, fat salt pork and cut it into thin slices. Cut 16 or eighteen potatoes into thin slices. Take a very large pot, put the pork into the bottom of it and fry out all the fat; add to it 3 pints of water. Then put in a layer of fish so as to cover as much of the surface of the pot as possible. Then a layer of potatoes. Then sift over it 2 tablespoonfuls of salt and 1 teaspoonful of pepper and a little flour; then the pork, cut in strips; then another layer of fish and what potatoes there may be left. Fill the pot with water until it covers the whole. Place it over a good fire and let the chowder boil twenty-five minutes. Then have ready 1 quart of boiling milk and 12 or 14 hard crackers split. Put these all in and let it boil five minutes longer. Your chowder will then be ready for the table; and an excellent one it will be, if you follow the directions implicitly.

P. S.—A couple of onions may be added where persons have a taste for the vegetable.

Fish Chowder—No. 2.—Fry in a pot some pieces of fat pork well seasoned with pepper. When done remove the pork and put in 2 onions sliced. Then some fresh cod cut in pieces, or any other fresh fish, a layer of Irish potatoes sliced, another layer of the fish, finish with the remainder of the potatoes. Season each layer highly with pepper and salt. Pour over this 1 pint of water. Let stew half an hour, then add 1 pint of boiling milk previously thickened with flour. Let this boil up and serve hot.

Fried Eels.—Eels can be found in market ready skinned for cooking. Split them lengthwise and remove the bone. Cut the strips into three inch lengths; dredge with salt and pepper; dip each piece in egg and then in cracker meal. When the lard is hot, drop them in and fry about five minutes. Garnish with parsley and serve with potatoes.

Broiled Eels.—Eels, if very large, are best split open, cut in short pieces, seasoned with salt and pepper, and left standing several hours, after which they may be carefully broiled. Butter the bars of the gridiron to prevent scorching.

Baked Eels.—Eels are very tempting, cut in small strips and laid in a deep dish with bits of salt pork. Season with salt and pepper. Cover well with breadcrumbs and bake half an hour.

Baked Halibut.—Lay the fish in strong salt and water. Wipe dry, score the top, lay in a dripping pan with a cup of boiling water poured over it. Allow twelve minutes to a pound for baking. Have ready 2 tablespoonfuls of butter dissolved in hot water, mingled with the juice of a lemon, and baste often with this mixture. When a fork penetrates easily, take up, and add to the gravy 1 teaspoonful of Worcester sauce or catsup, and 1 tablespoonful of butter rubbed in 2 tablespoonfuls of browned flour. If too thick mix with boiling water.

Potted Halibut.—Mince cold halibut, removing the bones, rub smooth with a wooden spoon. To each cupful of the fish add 1 teaspoonful melted butter, 1 teaspoonful of lemon juice or vinegar, and a dash of Cayenne. Put the mixture in a dish and set in a saucepan of boiling water. (A double boiler is very convenient for this purpose.) Heat the fish thoroughly through. When nearly cold pack in tumblers, cups or small jars, and cover the top with clarified butter see (page —), or suet, which should be poured on warm, but not hot. This is very nice, and will keep 10 or 12 days in a cool place. To use remove the butter, take out the required quantity and slice; if any remain, re-melt the butter or suet and pour it back.

Potted Codfish.—Prepared in the same way as halibut, chicken, tongue, ham and mutton, may all be prepared in this manner also.

Broiled Shad.—After dressing remove the backbone, also head, tail and fins. Baste on both sides with butter and broil. Moisten with butter while broiling. Ten minutes will cook a moderate-sized fish; fifteen minutes a large one. Season with salt. Place on a hot platter and garnish with Saratoga potatoes. For sauce, Maitre d'Hotel Butter.

Fish Forcemeat Balls.—Take a little uncooked fish, whatever variety is to be served. Chop it fine with ⅓ as much raw salt pork. Mix it with a beaten egg, a few bread crumbs, and season the whole with pepper, salt, mace and nutmeg. A little catsup may be added; flour the hands and make it into small balls, and fry in hot dripping to a delicate brown. Serve with fish.

Sour Baked Fish (German Style).—Dress the fish nicely. Take 1 tablespoonful of flour, 1 tablespoonful butter, 1 onion sliced. Mix together and brown in the butter, stirring all the time. Season with 1 slice of lemon, 3 bay leaves, salt and pepper to taste. Add 1 teacupful of vinegar weakened with ¼ water. Lay the fish in the pan; turning it in the dressing. If forcemeat is used, the following German preparation will be found excellent.

Dressing for Baked Fish.—Take stale bread or biscuit equal in quantity to a small loaf. Cut in slices, soak in cold water until thoroughly moistened. Press dry with the hands. Mix this with 1 large onion chopped fine, and 5 eggs well beaten. Season with ¼ nutmeg, 1 teaspoonful butter, salt and pepper to taste. Stuff the fish with this, sew up and bake, basting with the above mixture.

Potted Fish.—Cut a fish in conveniently sized pieces, rub salt on each side, place them in an earthenware crock, sprinkling in pepper whole, and other whole spices, allspice, cloves, mace, between each layer and cover with good cider vinegar. When the jar is nearly full, tie a paper over and cover this with an earthenware cover. Bake in a moderate oven between three and four hours. This is delicious and will keep two or three weeks in a cool place.

SALT FISH.

Salt Codfish.—Cover the necessary quantity of fish with cold water, and soak over night, a tablespoonful of vinegar may be added to the water. In the morning pour off this water and put over the fire with fresh water; bring this to the boiling point and remove to the back of the stove and let it simmer, not boil, until noon. Serve on a hot platter, garnish with sliced beets and parley, or sliced hard-boiled eggs. Spread the fish liberally with but-

ter. Use drawn butter and sprinkle plentifully with black pepper; or, pour egg sauce over the fish, if preferred.

Another way: Soak and cook the fish as above, seasoning with butter and pepper in the same manner. Just before serving pour over all a teacupful of sweet cream. Parsnips are very nice to send up with salt cod.

Fried Salt Cod Fish.—Freshen thoroughly as before, and fry daintily in sweet butter.

Codfish Balls.—Shred cold boiled codfish very fine, add to it an equal quantity, (or even more), of mashed potatoes. Moisten with 1 beaten egg, or 2 or 3 tablespoonfuls of sweet milk. Season with pepper and a little butter. Make small flat cakes, flour and fry brown in hot dripping or lard. A more delicate dish is made by dipping the balls in beaten egg, then in bread crumbs and drop in boiling lard fry like fritters or croquettes. This is a more healthful method as less lard is absorbed. Some cooks add a dash of sage or thyme to the seasoning. This is a very nice breakfast dish.

Codfish Stew.—Shred the fish and put to freshen in cold water on the back of the stove. Toward the last let the water reach boiling point, turn off and pour over the fish boiling milk well seasoned with salt pepper and butter. To 1 cupful of the shredded fish, 1 quart of milk will be required. Thicken slightly with flour. It will be found an improvement to stir in a well beaten egg at the last moment.

Codfish on Toast.—Prepare the codfish as above (egg excepted). Soften dry toast in boiling water, butter, place in a dish and pour the codfish and milk over it.

Codfish and Cheese.—Freshen a piece of salt cod over night; when ready pick to pieces and stir into it 1 cup of milk, boiled with 2 tablespoonfuls of cornstarch and 1 tablespoonful of butter Let it boil and when the fish is thoroughly heated pour the whole into a buttered baking dish. Grate cheese thickly over the top and brown in the oven.

Salt Mackerel.—Salted mackerel should be placed in an earthen dish of cold water several hours before it is cooked. In cooking place it in cold water, let it boil, then turn off the water

and pour over it ½ cup of sweet cream, roll a piece of butter, size of an egg, in flour and add to the cream. Let it boil. Serve at once. White-fish may be prepared in the same day.

Fried Salt Mackerel.—Soak as directed, drain and place in a frying pan with butter. Simmer over a slow fire until well heated, when it will be ready to serve.

Broiled Salt Mackerel.—Freshen over night as directed, drain it carefully or well in a dry cloth. Butter the bars of the gridiron to prevent sticking, and broil the fish, laying it on the broiler, inside down. Turn for an instant before taking up. Serve on a hot platter with a liberal supply of butter. Garnish with lemons sliced.

Baked Salt Mackerel.—Freshen as before, drain, pour boiling water over the fish, let stand a few moments, then turn off, and put the fish in a long tin, well buttered. Put over it ½ cup of sweet cream, (rich milk with a little butter will do), pepper and put in a hot oven; let it brown slightly and serve, adding more cream if more gravy is needed.

White Fish.—Place in plenty of cold water over night, or still better, in a pan of sour milk. Scald slightly when ready for cooking, lay on a well-buttered plate with bits of butter over the fish, and put it into the oven till the butter melts, after which it is ready for use.

Smoked Salmon.—Soak smoked salmon in warm water five or six hours. When ready to cook place in cold water and bring to a boil. When cooked, flake nicely. Have ready 3 hard-boiled eggs chopped, and put with the fish in ½ pint of thin cream (rich milk can be used), add two tablespoonfuls of butter rubbed with a teaspoonful of flour; skim and stir the mixture until boiling hot, serve in a plain dish, or make a wall of mashed potatoes around the platter, to be used and pour into it the fish thus prepared.

Canned Salmon Pickled.—Cut the salmon in pieces and place in a hot pickle prepared as follows: 1 quart of vinegar (if very strong dilute with water), 1 teaspoonful ground mustard rubbed smooth in vinegar, 6 blades of mace, 10 kernels allspice, 10 kernels black pepper, 4 teaspoonfuls sugar. Boil and skim until clear. Let the pepper and spice remain. Remove the salmon

and pack in jars. Pour the vinegar into the jars boiling hot. Seal the jars securely and set in a dark place.

Canned Salmon.—Arrange the fish in as large pieces as possible upon the platter, carefully picking out the bones. Garnish with lemon and parsley.

Deviled Salmon.—This dish may be prepared from either canned or cold boiled salmon. Arrange fish in neat flakes and pour over it the following dressing. This dressing may be used for lettuce alone. *Dressing*—Yolks of 3 hard-boiled eggs, 1 tablespoonful of salad oil or melted butter, rub with the eggs to a smooth paste; add 2 teaspoonfuls each of sugar and mustard, salt and Cayenne to taste, add a little vinegar. Arrange lettuce leaves around the plate, pour the dressing over the fish, and garnish with the whites of the eggs cut in rings.

Canned Salmon with Drawn Butter.—1 can salmon, 1 cup drawn butter (see Sauces). Shred the salmon carefully, removing the bones. Season with a little pepper. Mix with the drawn butter and add the juice of ½ lemon, or 4 teaspoonfuls of good vinegar; pour into a buttered pudding dish. Cover ½ inch deep with fine breadcrumbs, cover and bake fifteen minutes, then uncover and let it brown. This dish may be made with cold boiled salmon. Sliced lemon may be served with this.

Fish Scallop.—

½ pint cold boiled salt fish.
½ pint cold mashed potatoes.
2 boiled onions chopped.
¼ teaspoonful pepper.

Remove the bones, mince the fish, and season with the pepper. Put a layer of the fish in the bottom of a buttered dish. Then a layer of potatoes sprinkled with onions; leave potatoes for the last layer. Add bits of butter, and bake brown.

Sardine and Ham Sandwiches.—Mince sardines fine and mix with ½ the quantity of cold-boiled ham also minced fine, and spread over thinly-cut and slightly-buttered bread. Roll and tie the sandwiches with ribbon, or leave flat and cut in fancy shapes. To roll, the bread should be fresh and the crust removed. These are nice for afternoon teas, lunches or collations.

Sardines on Toast.—A nice way to serve sardines is to lay them on three cornered pieces of buttered toast. Bread may be used in place of toast. Garnish the dish with parsley.

SHELL FISH.

Oysters should be carefully chosen; large, extra and firm-fleshed bivalves are as necessary for stews as for fries or roasts.

Oysters should never be plunged in hot water to increase their size, as this can only be done at a great loss in flavor.

Oysters in the shell may be kept a fortnight at the very least by spreading them upon the cellar floor with the rounding part of the shell down and sprinkling them well with salt and Indian meal. Cover them with 2 or 3 folds of blanket or old carpeting, and keep this well saturated with cold water. Repeat the sprinkling with meal and salt every day, and see that the covering is thoroughly wet. Oysters kept in this manner will be found in a most satisfactory condition.

Oyster Fritters; see Fritters. Oyster Salad; see Salads. Oyster Soup and Oyster Croquettes; also under their especial headings.

Oyster Stew.—Strain the liquid from 1 quart of oysters. Place this with the meats over the fire. Remove the oysters as soon as they begin to boil; add to the liquor 1 pint of hot cream (milk will do, but is not nearly as good), salt, pepper, mace (if agreeable) to suit. Skim well; add 2 tablespoonfuls of butter, and pour over the oysters. Serve hot with toast or crackers.

Oysters Stewed with Celery.—Put 1 pint of strong clear beef soup-stock in a large stew-pan. Instead of milk use sweet cream. Of this cream add 1 pint to the broth in the stew-pan. Also 4 tablespoonfuls of the best table butter, 1 teaspoonful of salt, 1 of white pepper, 1 of ground mace, and 1 of celery extract. If celery can be had in the stalk, chop up fine and use instead. No more delicate or healthful flavor can be added to any soup, stew or broth than this. While this is cooking dredge in finely powdered cracker dust and a little of the best corn-starch flour, until thickened to your taste. Have ready in a hot tureen 50 of the best

oysters parboiled in their own juice. Pour over these the sauce compounded as above and serve immediately.

Fried Oysters.—Take fine, large oysters, drain thoroughly upon a soft napkin. Beat lightly 3 fresh eggs, with an equal bulk of the richest sweet cream. Pulverize the heart of the best white bread, pass the crumbs through a sieve and season slightly with salt and white pepper. Dip the oysters one by one in the egg and cream mixture, then roll them carefully and thoroughly in the breadcrumbs. Lay aside in a cool place, upon a towel, for half an hour. Fry in plenty of hot sweet butter, or, better still, the best quality of olive oil. No one trying this will ever again make use of lard for this purpose. Fry to a rich brown. Remove the oysters with a skimmer, drain thoroughly and serve on a snow-white napkin, garnished with parsley and lemon. The quantity of cream given will answer for 1 quart of oysters.

Fried Oysters, No. 2.—Take the largest and best oysters, drain on a folded napkin, sprinkle with salt and pepper, and let remain for twenty minutes. Roll them one by one in pulverized cracker crumbs, then dip in beaten eggs. Season again, and roll once more in the cracker meal. Drop in a boiling mixture of lard and butter, and remove as soon as browned. Serve with some acid sauce. Garnish as above.

Oysters may also be drained, dipped in seasoned corn meal and fried in lard. The oyster liquor may be utilized by stirring into a batter, with some of the seasoned corn meal and dropped by spoonfuls into the hot lard to fry as mock oysters.

Broiled Oysters.—Select the oysters carefully, dry on a napkin. Take a double wire gridiron, rub thoroughly with the best butter. Spread the oysters carefully on one side of the gridiron and fold the other down upon them. Have a clear fire, (a little charcoal kept in the house will enable one always to secure a clear bed of coals). Broil quickly, not burning, first on one side and then the other, turning but once. Melt a little sweet butter, season it slightly with salt and Cayenne pepper. Serve the oysters with this. Garnish the dish with olives and parsley, and serve instantly.

Oysters on Toast.—Select a dozen fresh plump oysters. Have ready delicately browned toast moistened in hot cream and

well buttered. Put the oysters with their own liquor in a stew-pan; season with a little black pepper, ½ blade of mace, and ½ tea-cup of rich cream. Let this boil until the oysters swell. Remove and place upon the hot toast enriching with bits of fresh butter. Rub 1 teaspoonful of butter and 1 teaspoonful of flour together, stir this into the boiling oyster liquor. Then pour it over the toast and oysters, which must be kept very hot. For a larger quantity, 1 quart of oysters and their liquor to one pint of cream or rich milk.

Oysters on Toast.—(Without Milk).—Strain the oyster liquor, rinse the bits of shell from the oysters, turn the liquor back upon them, and put in a stew-pan, set them where they will boil up. Salt, pepper and butter to your taste. Have ready nicely-browned toast, previously moistened in boiling water and well buttered. Arrange this in a dish and pour over it the boiling oysters, and serve at once. If this gravy is too rich, add a little water to the oyster liquor. Serve walnut catsup or vinegar with them.

Scalloped Oysters.—Butter an oyster scallop or pudding dish. Put in a layer of breadcrumbs with bits of butter, then a layer of oysters, season with pepper and salt. Repeat this until the dish is full, leaving a layer of crumbs with bits of butter on the top. Mix the oyster liquor with half its bulk in milk or sweet cream, a beaten egg added to this will be found an improvement. Pour this over the top. Bake twenty minutes. When done, if not sufficiently browned, heat a shovel very hot and hold over the top until it is a rich brown, or uncover the dish and brown in the oven.

Oyster Shell Scallops may be prepared in the same way and instead of placing in one large dish bake in the shell of the oysters themselves, taking the round half. The use of the shells seems to impart a richer flavor to the oysters. Place the shells in a dripping pan, propping them where necessary. Wash them thoroughly before using and eat directly from the shell. A dash of powdered sweet marjoram improves this dish.

Scalloped Oysters with Hard-Boiled Eggs.—Chop six hard-boiled eggs fine. Add these to 1 pint of breadcrumbs. Season with ½ teaspoonful of salt and ¼ teaspoonful of white pepper and

mace. Put a layer of this mixture in the bottom of a well buttered pudding dish, then a layer of the best oysters, alternating until the dish is full, arranging for a layer of crumbs on the top. Take 2 large tablespoonfuls of the best butter. Place bits of butter over the top. Pour in a little of the oyster liquor and bake in a quick oven twenty or thirty minutes. Serve hot.

Roast Oysters.—Select the desired quantity of oysters. Wash the shells carefully, arrange them in a dripping pan with the round side down. Put them in a hot oven for twenty minutes. The shells will be found slightly parted. Remove the round side, and serve on a garnished platter with a bit of butter on each one, a dash of Cayenne pepper, and a few drops of lemon juice. Serve instantly.

Steamed Oysters.—Wash shell oysters and lay them in a steamer with the upper shell down. Put the steamer over a kettle of boiling water. Cover and steam twenty minutes. If at the end of this time the shells are open, remove at once and serve on the half shell with a pinch of salt and a bit of good butter. Eat as hot as possible.

Oysters Panned.—Put a sufficient quantity of very fine oysters in a pan together with their own juice. Add one tablespoonful of the best butter, a little black pepper and a pinch of salt. Sprinkle a quantity of fine cracker crumbs over the top. Place over a quick fire. When the oysters begin to swell they are done. Serve instantly.

Fricasseed Oysters.—

1 quart of oysters.
½ cup of butter.
1 cup of cream.
1 egg, well beaten.
2 tablespoonfuls of chopped parsley.
Pepper and salt to taste.

Parboil the oysters in their own liquor, remove from the fire and skim the oysters into a hot tureen. Put the cream, butter and seasoning on the stove, stirring constantly until it thickens, and then add the beaten egg. Pour the mixture over the oysters. Cover thickly with breadcrumbs and place in a quick oven to

brown. This fricassee is often served without the final breading and baking, in which manner it will be found less troublesome and very nice.

Oyster Pie.—Line a deep dish with nice paste, dredge the crust with flour, pour in 1 pint of oysters. Season well with butter, salt and pepper, sprinkling flour over all. Pour on a little of the oyster liquor. Cover with a crust. Two hard-boiled eggs chopped coarsely and mixed with the oysters, will be found a desirable addition. The eggs and the flour may be omitted and a cup of cracker crumbs used instead. ½ teaspoonful of mace is liked by some.

Oyster and Salmon Pie.—Drain the liquid from a can of salmon and a can of oysters. Carefully remove all bits of bones or shells. Place the salmon and oysters in a buttered pudding dish, in alternate layers. Season each layer with pepper, salt and bits of butter and dredge lightly with flour. Strain the liquor from the oysters and fish, and pour into the dish. Cover the whole with a rich pastry crust. Bake in a moderate oven.

Oyster Patties.—Make tart shells in small patty-pans as for fruit tarts, and fill with oysters prepared as follows: Take 1 quart of oysters, place in a large baking dish with butter, pepper and salt to taste. Bake until the oysters curl. In the meantime put in a saucepan 1 pint of milk. When this scalds, add 1 large teaspoonful of corn starch moistened with cold milk; let boil, season with salt and a tablespoonful of butter. A dash of cayenne improves the flavor. The gravy should be quite thick. To this mixture add the oysters, but do not let them boil. Spread a napkin over a platter. A colored one is pretty. Fill the patty shells and serve at once. These patties may be changed by filling the patty-pans with raw paste, pouring in the above mixture, covering the top of each one thickly with fine bread crumbs, dotting it with bits of butter, and baking in the oven until the crust is done. Serve in the same manner. Milk may be omitted in this last way and the oyster liquor simply seasoned highly with salt, pepper and butter, thickened with corn starch, scalded and poured over the oysters, and the patties filled as before.

Oyster Omelet.—

15 oysters.
4 eggs.
4 tablespoonfuls of milk.

Let the oysters boil up once in 2 spoonfuls of milk, seasoned with butter and slightly thickened with flour. Beat the eggs with the milk that remains, add a pinch of salt. Place a spoonful of melted butter in a frying-pan, before it is very hot pour the omelet in and let it cook slowly. When partly done, loosen the edges with a knife and place the oysters in the center of the omelet. Turn the edges together to form a half circle. Slip on a dish, smooth side up; garnish with parsley and lemon. This dish will serve two or three persons.

Oyster Omelet, No. 2.—

6 large fresh oysters chopped.
6 eggs.
2 tablespoonfuls of butter.
1 tablespoonful of rich soup-stock.
Pepper and salt to taste.

Sprinkle ½ teaspoonful of salt over the chopped oysters and let them stand half an hour in their own liquor. Beat the eggs separately, the yolks to a smooth paste, the whites to a stiff froth. Add the stock to the yolk, pepper and salt to the taste, and then stir the whites in lightly. Put the butter in a hot frying-pan, when this is boiling hot, pour in the eggs and add the oysters. Do not stir, but with a broad bladed knife, lift, as the egg thickens the omelet from the pan to prevent its scorching. In six minutes it will be done. Place a hot dish bottom upward over the omelet and dexterously turn the pan over so that the brown side of the omelet may be brought uppermost. Delicious.

Pickled Oysters.—Drain off the liquor from 100 oysters, rinse them, and add to them 1 tablespoonful of salt and 1 teacupful of vinegar. Let them simmer over the fire ten minutes, skimming carefully. Then take out the oysters and put to their own liquor a tablespoonful of whole black pepper and 1 teaspoonful of mace and cloves. Let it boil five minutes, skim and pour over the oysters.

Mock Oysters.—Chicken, veal or turkey can be chopped, enough broth or milk added to moisten well, seasoned and prepared as stock to use in place of oysters.

Clams on Toast.—

Clam Fritters. (See Fritters).
Clam Soup. (See Soup).

Wash the clams and put them in a kettle with just enough water to prevent scorching. Heat them until the shells open. Remove the clams, being careful to save the liquor, and heat them in part of the liquor seasoned with salt, pepper and butter. If too strong, put in half as much cream or rich milk. Toast bread carefully, moisten in the remainder of the clam liquor, previously heated and slightly seasoned for the purpose; butter liberally and pour the clams over this. Before the milk is added it will be necessary to boil them gently for a half or three quarters of an hour.

Clam Stew may be prepared in the same manner, using all of the clam liquor and some water. Thicken slightly and use a goodly quantity of butter.

Clam Chowder.—

1 quart of clams with juice.
3 potatoes, sliced.
2 onions, sliced.
2 tablespoonfuls pork, chopped fine.
¼ pound of butter.
Salt, pepper and mace to suit.
1 teaspoonful of celery seed.

Pour on boiling water to cover. Boil three hours, add 1 quart of milk, boil one hour, put in 4 large crackers, powdered. Sliced lemon may be served with this. Some chop the clams fine.

Deviled Clams in the Shell.—To 50 clams chopped fine, take two tomatoes, 1 onion chopped, a little parsley, salt and pepper to taste, 1 teacupful of bread-crumbs and enough of the clam liquor to moisten the ingredients. Wash the shells carefully, and fill with the mixture, rounding slightly. Put a lump of butter in each and arrange the shells in a dripping-pan, cover the top of each with crumbs and bake until browned.

Broiled Clams.—Very large long clams may be removed

from the shell, dipped in flour and fried on a well-greased grid-iron.

Fried Clams.—The largest clams may be rolled in bread crumbs and fried in fresh hot lard.

Hot Crab.—Pick the meat out of the crab, clear the shell from the head. Put the meat with a little salt, pepper and nutmeg and butter, a few bread-crumbs and a little vinegar into the shell again Place in the oven, let it heat through, remove and brown by holding a hot shovel over it.

Lobster Croquettes. (See Crcquettes).

For Lobster Salad see Salads.

Lobsters Boiled.—To choose lobster see hints on marketing. Put the lobster in boiling water head first, let it boil from half to three quarters of an hour according to its size. For every 4 pounds of lobster add $\frac{1}{2}$ teacupful of salt to the water. When done and cool, crack the shell, break off the claws and remove the meat carefully to the dish upon which it is to be served, extracting all the blue veins. Serve warm with a sauce, or cold as a relish.

Lobster Relish.—Take a cold boiled lobster, heat over a moderate fire. Prepare a sauce of equal parts of water and vinegar seasoned well with pepper, salt and butter, pour this over the lobster, let it boil up and serve immediately.

Lobster Curry.—Lobsters, chickens and pigeons are excellent for curries. Fry a slice of pork brown in a sauce-pan, take up and add the cooked lobster, picked up nicely. Let it brown, put in a little boiling water, (if to be a chicken curry, take the soup instead). Add 1 teaspoonful of curry powder, and the fried pork, let it stew a few minutes. Mix 1 teacupful of boiled rice (hot), with 1 teaspoonful of curry powder, and turn over the curry.

Scalloped Lobsters.—Chop the boiled lobster meat fine, season highly with pepper, salt, butter and cutsup, put in 1 tablespoonful of vinegar, moisten still further with milk; heat the mixture and bake in a buttered dish with bread-crumbs sprinkled over the top.

GAME.

SEE Marketing with regard to game. Read also the directions for the preparation of feathered game and the hints on Meats.

GAME at some seasons of the year is as cheap as other meat, is easily digested and healthful, hence desirable.

GAME BIRDS.—Use as little water as possible in dressing game birds. It would be well if they could be dressed without washing. Draw them; wipe carefully with a dry cloth.

Venison should be only wiped.

GAME (the four-footed variety)—with beef and mutton, are all better a little rare than well done, but this must be regulated according to the taste. There can be no arbitrary rule.

GAME should never be kept any longer than beef or fowl. While both of these are better if kept a short time, it is only the most pronounced epicures that insist upon the condition termed "high."

LARDING, when it can be used to an advantage, renders such dry game as venison, grouse, quail and partridge more palatable. A sauce also should be served with them. Ducks are so rich that this is hardly necessary.

CURRANT JELLY, melted, is preferred by many as the most appropriate sauce for venison. It is also used for mutton.

THE TERMS, "larding" and "basting" will be found explained in "Hints on Meats."

Haunch or Saddle of Venison—To Roast.—Wash the surface with lukewarm vinegar and water (it should have hung at least a week in a cool place) and rub with butter to soften it. Cover with greased paper tied on; over this a paste of flour

and water, rolled out at least one-half inch thick, may be spread, and the whole covered with another greased paper fastened securely. Fifteen minutes to the pound is the rule followed where it is preferred rare. More time is required, according to the size, to have it well done. Pour a pint of boiling water around the meat and cover with another dripping-pan. The oven should be hot. After the first hour, baste thoroughly at short intervals, recovering the pan after each time. Half an hour before dinner uncover the pan, remove the papers and paste, return to the oven, and baste with melted butter and a little lemon juice; dredge flour over the whole and let it brown. Repeat the basting with butter two or three times during the half-hour, and take up on a heated dish. The plates should be heated also, as venison cools easily. Serve with currant jelly and the following sauce.

Jelly Sauce for Venison.—Strain the gravy into the pan—there should be at least 1 pint. Thicken with 1 tablespoonful of browned flour; add 2 tablespoonfuls of currant jelly; 1 tablespoonful of lemon juice, if convenient; ½ teaspoonful of salt; ¼ teaspoonful pepper. The neck or shoulder of venison may be roasted without paper or flour paste.

Larded Venison.—This is a very nice dish to serve the day after the roast venison. Take whatever may be left of the haunch; trim nicely in shape (if it was quite rare the day before so much the better now.) Make incisions in the venison and proceed to lard it with small strips of fat salt pork. Put in a dripping-pan, pour over it the remaining gravy from the day before, using, if none remain, a cup of boiling water in which a spoonful of butter has been dissolved, cover the pan and bake one hour in a good oven. While baking, take the trimmings of the haunch, cover with cold water and boil down one-half, adding ½ an onion, and to ½ pint add 1 tablespoonful of jelly (currant), 1 tablespoonful of tomato catsup. Salt and pepper to taste, thicken with browned flour, and baste the meat with this two or three times. Serve on a heated dish; the gravy should be placed in a separate dish.

Venison Pie or Pasty.—Inferior cuts may be used for the pasty. Cut the meat in pieces, fat and lean together. Cover the bottom and sides of a deep baking dish with a thick rich paste, put

in the meat seasoning with pepper and salt. Prepare a gravy by stewing the bones (well broken) and all the trimmings from the meat in water enough to cover until the juices are extracted. Strain, thicken slightly with flour, season with pepper and salt; pour this into the pie. Dot the top with bits of butter rolled in flour and cover the whole with a crust rolled thick. Leave an opening for the escape of steam. Some cooks add elaborate decorations of leaves and flowers cut from the paste. It should bake two hours, or more if very large.

Venison Steaks.—Heat the gridiron well, butter the bars and lay on the steaks, which should be cut from the neck or haunch. Broil thoroughly; venison requires more cooking than beef—saving all of the gravy possible. Serve with currant jelly laid on each piece. Heat the plates.

Venison steaks may be fried also, and served with a very little melted butter and jelly. Two tablespoonfuls of currant jelly melted with butter the size of a walnut, is a very nice sauce.

Venison Stew.—The most inferior cuts will answer. Cut the meat to cook in small pieces; cover with water and boil two hours, adding more boiling water, if necessary. Season; thicken the gravy with browned flour and serve.

Venison Hash.—Cut the meat in small pieces. To the gravy left from the day before add sufficient boiling water to cover the quantity of meat; season with pepper, salt, a few bits of butter rolled in flour; put in the sliced meat, let it boil up; stir in a couple of tablespoonfuls of currant jelly and serve.

Venison Rib Roast.—Have the bones removed from 2 or 3 ribs of venison, roll in a thin slice of salt pork, tie tightly in shape, season, dredge with flour and roast. Serve with spiced currants or gooseberry catsup.

Rabbit Roasted.—Skin, clean, lay in salt water while preparing the following dressing: Mince a slice of fat salt pork and mix with sufficient moistened bread-crumbs to fill the cavity, seasoning it with pepper, salt and thyme. Some add a little minced onion. Stuff the rabbit with this, sew up closely. Cover with thin slices of salt pork, bound on with cords or fastened with skewers. Pour a cup of water in the pan and bake an hour, basting frequently, ad-

ding a little lemon juice or vinegar to the drippings. Dredge with flour; brown and remove from the oven. Serve on a hot platter, removing the slices of pork and garnishing the edge of the platter with them. Thicken the strained gravy with browned flour and season with butter, 2 tablespoonfuls of lemon juice or a little vinegar, pepper and salt to taste. Let it boil up, then serve. If pork is not used in roasting, rub the rabbit with butter well before putting in the oven, and pour melted butter over it when served, garnishing with sliced lemons and greens.

Rabbit Fried.—Skin, disjoint and wipe the rabbit perfectly dry. Fry the same as chicken, parboiling unless perfectly tender. They may be dipped in flour before frying.

Rabbit Pie.—Make same as Chicken Pie. (See directions.)

Rabbit Stew.—Prepare same as venison, boiling until tender and serving in the same fashion. Some like a little minced onion added to the gravy. Add also a little butter to the gravy if necessary.

Rabbits Fricasseed.—Disjoint and put in a stew-pan, seasoning with Cayenne pepper, chopped parsley and a little salt. Cover with a pint of hot water and stew slowly. When nearly done add some bits of butter rolled in flour. Before removing from the fire pour in half a small teacup of thin cream or rich milk. Serve the meat in a hot dish; pour the gravy over it.

Squirrel Pot-Pie.—Skin, clean and cut up two squirrels and make the pot-pie after any favored rule for chicken pot-pie. (See Poultry.)

Squirrels—Fricasseed, Stewed or Fried.—Prepare squirrels for these dishes by the rules given for Rabbits. Serve with currant jam or jelly.

Opossum Fried.—Dress carefully, parboil, season with salt and red pepper. Take up and slice in rather thin slices, dip in a batter and fry in lard or opossum fat until done.

Batter.—1 egg, 1 cup milk or water, pinch of salt and a pinch of soda, flour to make a thin batter. Any of this batter that is left may be fried with the meat; serve together.

Opossum Roasted.—To roast opossum parboil, season with salt and pepper, chop the liver fine, to which add bread-crumbs, 1

onion minced, a little parsley; moisten with water and use as force-meat. While roasting pour a little hot water in with the drippings and baste frequently. Serve with gooseberry catsup or spiced cherries and a gravy made by thinning the liquor in the pan with boiling water, if necessary, and thickening with browned flour. Some prefer apple sauce to serve with opossum, and it may be garnished with fried apples in circular slices, or served whole with a roast apple in the mouth, if so liked. The apple stuffing given for ducks is very nice to use. For the apple sauce see Poultry.

Woodchucks or Raccoons.—Either of these animals are roasted usually and can be prepared in the same manner as opossum, not forgetting to parboil first. The stuffing can be omitted, but it is nicer with forcemeat.

Pemmican.—Venison, buffalo and beef, are the meats most in favor for the manufacture of pemmican. Carefully separate the lean from the fat and dry the lean in the sun. This is called "jerked beef." It is cut in thin slices before drying. When dry it is pounded or minced and mixed with melted fat and sometimes dried fruit and compressed into bags. It contains much nutriment and is much in use by travelers on the plains. Explorers around Hudson Bay prepare pemmican by adding sugar to the melted fat and by stirring in with the meat a goodly quantity of wild berries or cherries. This serves instead of jelly. It can be pressed in jars also. It is eaten uncooked, or it may be served like sausage, or prepared in the form of a stew. It is very palatable and nutritious.

Frog on Toast.—The hindquarters or saddle of the frog is used for food. After dressing, let it lie in cold water until wanted. When ready to cook, first roll in flour, then dip in beaten egg, then in rolled crackers and fry six or eight minutes in hot lard. Cut large square slices of buttered toast across diagonally, arrange them down the middle of a large dish with a saddle on each piece, and decorate each side of the dish with sliced lemons and parsley.

Squab Pie.—

6 squabs.
4 tablespoonfuls butter.
1 quart broth or water.

Scald the squabs, pick, singe and draw. Cut down the back

first like chickens for broiling, then cut in halves, wash and wipe dry. Rub each piece with pepper and salt and roll in flour and fry slightly in melted butter. Arrange them in a deep baking dish, pour in the broth or water and stew in the oven until tender. Then season the liquor and thicken slightly, if necessary; cover with a good pie crust and bake twenty minutes, leaving an opening in the crust for the escape of steam. The crust should be kept well out of the liquor while baking. An inverted cup set in the center of the dish will support it.

Mallard Duck.—Singe, draw, wipe out and stuff. Tie the wings and legs down to the side with twine and bake in a hot oven from thirty to forty minutes. If the oven is cool it draws the juices out too much. It may be allowed to cool somewhat toward the last. Baste frequently with fat from the pan. Make force-meat as follows:

1 quart of bread-crumbs.
1 tablespoonful minced onions.
1 teaspoonful each of pepper, salt and sage.
1 egg.
½ cup of warm water.
2 tablespoonfuls sausage dripping, or butter.

Mix these ingredients, moistening with the egg and water. It will absorb enough gravy in baking to render it moist.

Pigeons Roasted.—Dress and stuff with bread-crumbs seasoned with butter, salt and a little mace, adding 3 oysters to each bird; sew up and baste frequently with melted butter; roast ½ hour carefully. Some prefer the apple stuffing. Pigeons to be roasted should be tender. Lay them on the dish in a row.

Pigeons Stewed.—Dress and stuff as above or use a turkey dressing; put them in a stew-pan with the breast down; turn in more than enough water to cover them; when stewed nearly tender put in ½ cup of butter to every 12 pigeons; thicken the gravy with 2 or 3 teaspoonfuls of browned flour rubbed smooth in a little cold water. If wished brown, take up when tender and fry brown in pork dripping. Arrange on a platter and pour the gravy over.

Pigeon Pie.—Prepare the pigeons, cut in 4 pieces and par-

boil; line a baking dish with rich paste and fill in with the pigeons, mixing with bits of bacon or salt pork; season with a little parsley and enrich with butter cut in bits; dredge with flour and pour in the water they were parboiled in. Cover with the paste, leaving an opening for the escape of steam. Bake one hour.

Quail on Toast.—Dress carefully, removing the feathers without scalding. Split down the back, put in salt water for a time, then dry, butter carefully, season with pepper and salt and broil on a gridiron, turning frequently. When done butter well and serve on hot buttered toast, a quail, breast up, on each slice. Serve on a hot dish. Garnish with currant jelly.

Quail Pie.—Prepare and cook same as Pigeon Pie. Some cooks leave the quail whole and stuff. Use the same stuffing as for Roasted Pigeons. Slices of hard-boiled egg may be used.

Woodcock Broiled.—Dress, split down the back and broil on a well-buttered gridiron, cooking slowly until a delicate brown; season with salt, pepper and butter. Serve with buttered toast, ½ a bird on each slice.

Woodcock Baked or Roasted.—Prepare as for broiling and roast in the oven, basting with butter, or draw and stuff with well seasoned bread-crumbs mixed with melted butter and beaten egg.

Prairie Chickens Baked or Roasted.—Prepare the same as for Roasted Pigeons, omitting the oysters from the stuffing and adding chopped parsley and summer savory. Moisten the dressing with melted butter and pour a very little water in the dripping-pan; baste with melted butter; cook one hour unless the bird is very tough. They may be split open down the back and baked without stuffing, same as woodcock.

Partridge Pie.—Make the same as Pigeon Pie. Loosen the joints, but do not dismember. If desired the top-crust may be ornamented same as Venison Pasty.

Plover and Snipe.—Dress, wipe carefully, season and lay each bird on a slice of toast (buttered). Arrange them in a dripping-pan, dredge with flour, put in the oven and roast briskly thirty minutes, basting frequently with melted butter. Serve. A brown gravy is best with this.

Reed Birds, Rail Birds and Ortolans.—Stuff and roast

same as Pigeons, or broil and serve on toast same as Quail or Woodcook. Ten minutes is sufficient to cook them usually.

Roast Wild Duck.—Parboil with an onion in each to remove the fishy flavor. Use a carrot unless there is to be onion in the dressing. Stuff with any of the dressings used for tame ducks and roast until tender, basting at first with melted butter and then with the gravy in the pan. Weaken the pan gravy with boiling water, thicken with browned flour and stir in 1 tablespoonful of currant jelly. Serve separately.

Roast Wild Turkey.—Dress carefully. Make forcemeat of bread-crumbs mixed with finely chopped salt pork and seasoned with salt, pepper, parsley and 1 tablespoonful of butter melted. Moisten the whole with milk. Sew up and roast, basting with butter and water at first, then with the pan-gravy; at last baste a few times with melted butter on account of the dryness of the meat. Dredge with flour, let it brown and serve. Weaken the pan gravy with hot water, thicken with browned flour and giblets (previously boiled). Garnish the edge of platter with link sausage roasted in the pan or tiny fried sausages the size of a dollar, alternating with parsley. Serve cranberry jelly with it.

Game Pie.—This may be made of one variety of bird or a mixture of grouse, pheasants, quail and partridges. Dress the birds and cut in pieces. Trim off the necks, lower ribs, etc. Put the giblets in $1\frac{1}{2}$ pints of water for 6 birds; let them stew; make a good puff paste, line a deep baking dish with this; make a forcemeat same as for Wild Turkey. Add to it the chopped giblets; lay some thin slices of salt pork in the bottom of the dish, then a layer of the birds; fill the pie in this manner. Pour in the gravy from the giblets while hot, cover with the upper crust, which should be $\frac{1}{2}$ inch thick with an opening for the escape of steam. For a large pie bake three hours; cover with a heavy paper if it browns too fast.

Terrapin.—Put the terrapin in boiling water; when perfectly lifeless take out and remove the outer skin and nails. Boil in salted water until perfectly tender. Then remove shells, sandbag and gall. Cut the meat in small pieces and put in a sauce-pan (save all the juices) with butter, pepper (red and black) salt and

the hard-boiled yolk of an egg rubbed smooth. Let it boil up, stir in 3 or 4 tablespoonfuls of cream and a few bread-crumbs and serve on toast.

Stewed Hare.—Cut in pieces, put in a saucepan, barely covering with soup stock or clear broth. Add to this 1 large onion, chopped, a few blades of mace, 1 teaspoonful of anchovy sauce and the juice of half a lemon. Season with salt and pepper, cover closely and let stew two hours; if necessary add a little more broth before removing from the fire. Arrange the meat in a soup tureen; thicken the sauce with a teaspoonful of butter rolled in browned flour; pour into the dish through a sieve.

Broiled Birds.—Small birds are exceedingly nice to broil. Pigeons, partridges and other birds of a like size have a more delicious flavor when prepared in this manner.

Dress; divide the birds in half; butter the gridiron (a double wire gridiron is best) and broil carefully, so that both sides are a delicate brown. Watch that they do not burn. Place on a hot platter, put a bit of sweet butter on each piece and serve at once. Serve with buttered dry toast.

Smothered Birds.—Prepare as for broiling. Put in boiling water for ten minutes. Remove, arrange in a baking-pan and season highly with pepper and salt, putting a lump of butter on each bird. Pour in the pan a little water, to which has been added enough vinegar to give it a slightly sour taste. Dredge the whole slightly with flour; cover with another pan and bake until done.

POULTRY.

FOWLS are better if killed the day before using; and during the winter months, keeping a longer time is an improvement.

ALL kinds of poultry and meat can be cooked quicker by adding to the water, in which they are boiled, a little vinegar, or piece of lemon; a piece of soda (baking) the size of a pea will answer the same purpose. A tainted fowl will loose the bad taste, or odor, if cooked in this manner; if not used too freely no taste will be acquired. One tablespoonful of vinegar will usually prove sufficient.

A FOWL to be stewed should be dropped in cold water; this extracts the juices and renders the gravy richer. To be boiled whole and preserve the juices, it should be put in boiling water.

A LUMP of charcoal put inside a dressed fowl will preserve it fresh. Packers would do well to remember this.

HALF A TEA CUP of rice boiled with chickens makes them look white.

A LITTLE SALT PORK boiled with chickens improves the flavor for many. If pork is used no salt is required.

THE GIBLETS of a fowl are the neck, pinions, gizzard, heart and liver; to this list some cooks add the head and feet.

LARD rubbed over a fowl that is prepared for roasting, or thin slices of fat pork laid on the upper part, will prevent burning.

CHICKENS only should be scalded; other fowls and game should be picked dry until the feathers are removed except the down. Pour boiling water over them; this will swell the fowl when the down can be rubbed off. Rolling up first in a piece of old blanket for ten minutes will help somewhat. The hair may be singed with a burning paper.

To TRUSS a fowl is simply to tie or skewer the legs and wings down to the body for convenience in roasting.

HEN TURKEYS should always be used for boiling as the flesh is whiter and more delicate.

To Dress and Cut up Poultry.—After picking and singeing make an incision at the lower part of the breast bone. Cut off the oil bag and remove the entrails, carefully preserving the giblets. Remove the gall bag from the liver with great care. Make an incision through the thick part and first lining of the gizzard, peeling off the fleshy part. Clean the heart and throw all into slightly salted water. Cut off the feet at the first joint, cut a slit in the neck and take out the wind-pipe and crop; then wash the fowl carefully inside, rinsing in salt water if desirable.

To cut up a chicken or other fowl after drawing, cut off the wings and legs at the joint that unites them to the body. Separate the joints of the legs and wings. Extend the incision at the lower part of the breast bone, then with the left hand hold the breast of the chicken, and with the right bend back the rump until the joint in the back separates. Cut the piece clear and put in water. Separate the back and breast, cutting downward toward the head and taking off the breast with the "merry thought" or "wish-bone." Cut the neck free from the back. The breast may be divided through the center, and each side cut in two or more pieces according to the size of the fowl.

How to Bone Fowls.—Singe and pick a fat young turkey. This is the easiest fowl to bone. Then cut through the skin the whole length of the back with a sharp-pointed knife. Go on cutting the meat from the bone on both sides until the hip and wing joints are reached. Chop through these, dividing the legs and wings from the body. Continue cutting close to the breast bone, pulling out the back bone as soon as it is free. Take out the entrails, reserving the giblets. On the ridge of the breast bone cut carefully to avoid breaking the skin, even leaving a bit of the edge of the bone. Afterward bone the first joint of the wings and legs, removing the rest. Tuck the meat of these into the body, which, when stuffed, must be well rounded. Wash and dry on a towel. Spread out flat, outside down and fill with an ordinary

dressing of bread-crumbs, together with the chopped giblets; adding a little chopped celery. Season with salt, pepper and marjoram, or any other sweet herb. Mix with a little melted butter. Draw the two sides together and sew with twine, filling out carefully as you close the body. A boned fowl is sometimes roasted, but the better way is to fasten securely in a pudding cloth and boil 2 or 3 hours in salted broth, to which the bones and rejected joints of fowl have been added. Let it cool in this liquor. Remove and press beneath a weight. To serve, take off the cloth, pull out the threads and slice carefully. Currant or other jelly cut in squares may be put on each slice.

Boned Fowls with Forcemeat.—Proceed with the chicken or turkey as above, making forcemeat that will equal about $\frac{2}{3}$ of the fowl in weight.

Lean veal is used for the body of the forcemeat; chop fine and season with $\frac{1}{2}$ pound of fat salt pork. Add 1 cupful of bread-crumbs, season with pepper and salt and mix with well-beaten eggs in the proportion of 1 raw egg to 1 pound of the dressing. Moisten still farther with 1 cupful of broth, (water may be substituted). Stuff, sew up and boil in the salted broth as before. Cool and press as above, slice thinly and arrange on a platter, ornamenting each slice with variously colored jellies.

For a very extra occasion this forcemeat may be composed of the meat of 2 chickens for an ordinary sized turkey. Boil the chickens. Separate the dark and light meat carefully. Chop both. Combine the white meat with the bread, egg and other ingredients as above. Lay the turkey upon the table, skinside down as before. Strew half of the dark mincemeat over, then half the white forcemeat. Then the rest of the dark meat, finishing with the remaining white forcemeat. Do up the turkey as directed in the preceding rules. When pressed and cooled the slices will be in colored layers, thus making a very delicate and ornamental dish. Garnish the outer edges of the platter with colored jellies.

Roast Turkey.—New England Fashion.—Pick, singe to free from pin feathers, draw, (see directions), wash and dry. After this dip the turkey two seconds into boiling water, and then two seconds into ice water; this makes it very plump in appear-

ance. Cut the neck off close to the body, leave the skin longer, draw over and tie, skewer the legs close to the sides after removing the first joint. Fasten the wings to the sides in the same manner, first cutting away the pinions (or first joints). Put the giblets to boil in a quart of water. Allow one and one fourth hours to roast a turkey weighing 10 pounds. If at all tough boil an hour or more before roasting. Some cooks parboil even a young turkey before baking. A little water will be needed in the pan. Baste with salt and water once, then cover with lumps of butter, and afterward baste with the drippings. Some cooks prefer to lay slices of bacon or fat pork over the fowl, fastening them down with small skewers. When nearly done, dredge with flour and baste with melted butter.

Forcemeat for Turkey.—

3 pints of bread crumbs.
¼ pound of salt pork, chopped.
Butter size of an egg.
Salt, pepper, sweet marjoram, savory, or sage.
2 eggs, well beaten.

A little chopped celery is an improvement; the eggs may be omitted and melted butter used to moisture the dressing. Mix thoroughly before using. Sew up.

Oyster Dressing.—Oyster sauce is very nice served with the fowl, cranberries also as a matter of course; rich mashed potatoes are sometimes used as a dressing.

Giblet Gravy for Turkey.—Having boiled the giblets in a quart of water until tender, strain the broth into the dripping-pan, having removed the turkey. Take the liver, mash fine and return to the gravy, chop heart and gizzard very fine and add; thicken with browned flour, stir and season well. Boil five minutes.

When the turkey is rather small for a dinner, it can be deliciously pieced out by a few strings of sausage inturned and roasted with it. This is called in England, "the alderman in chains."

Link sausage makes a very suitable garnish for turkey. Parsley or curled lettuce may be interspersed around the edge of the platter.

Turkey Dressed with Oysters.—For a 10 pound turkey take

2 pints of bread crumbs.
½ teacupful of butter, cut in bits.
3 tablespoonfuls of hot water.
1 teaspoonful of powdered thyme.
Pepper and salt to taste.
1 quart of oysters, well drained.

Mix these ingredients thoroughly, except the oysters. Rub the turkey well, inside and out, with salt and pepper, then fill with a spoonful of the dressing, a few oysters, then dressing, alternating with the oysters until stuffed. Strain the oyster liquor and use to baste the turkey. Cook the giblets in the pan with a very little water and chop them fine. Add sufficient water and browned flour for thickening. A fowl of this size will require three hours in a moderate oven. Garnish as for roast turkey. Serve with cranberry sauce and vegetables.

Boiled Turkey.—A turkey for boiling should be prepared as for roasting, stuffed and carefully tied in a cloth. This will ensure the whiteness of the meat. Boiling a cup of rice with it has something the same effect. A pound of salt pork cooked with it improves the flavor. Season the broth till it boils in rather highly, with salt, pepper and sweet marjoram, skim well while boiling. Oyster sauce or drawn butter may be served with it. A very nice broth may be made of the liquor the turkey is boiled in. Let it remain until the next day, remove the fat and serve plain, or prepare after some recipe for chicken soup. The turkey should be boiled slowly and for a young fowl of about 9 pounds, one hour and a half is sufficient.

Turkey Scallop.—A delicious scallop can be made from the fragments of cold turkey, by chopping fine and placing a layer of bread-crumbs in the bottom of a buttered pudding dish, then a layer of turkey, adding any cold dressing that may be left. Have ready 3 or 4 hard-boiled eggs, slice and add a few slices to each layer of the turkey. Alternate the layers of meat and crumbs, adding bits of butter and seasoning to each, and arrange that the last layer be of crumbs. Dot bits of butter over the top. Thin

with hot water or milk what gravy may be left and pour over it. Milk alone, or even water with a tablespoonful of melted butter, may be used. Cover the dish and bake half an hour. A few minutes before serving, remove the cover and let the scallop brown.

Sliced egg will improve the appearance of the dish.

Roast Chicken.—Prepare and stuff the same as for roast turkey.

Boiled Chicken.—Prepare the same as boiled turkey.

Chicken Fricassee.—Cut the fowl up according to directions. Wash in salt water. Place in cold water enough to cover. Stew until the meat is very tender, and the liqour nearly boiled out. For 2 chickens, ½ pound of salt pork, cut in thin strips will be found an improvement. Rub flour smooth in cold milk, add this to 1 cupful of milk, pour into the gravy, let it boil three or four minutes. Season to suit and serve. The milk may be omitted, and a sufficient quantity of the liquor that the fowl is boiled in, can be left and seasoned and thickened to pour over the chicken. When nearly done make and bake the following: 1 pint of flour, 1 teaspoonful each of salt and good baking powder, and 1 spoonful of dripping. Rub these ingredients well together and stir up with milk or water to a consistency to roll out thin. Cross off in four inch squares with a knife and bake half an hour to a good color. When done break it up in the squares marked (it should never be cut while hot), split open the pieces and lay them, crust down, on a platter; on this put the chicken.

Chicken Scallop.—This dish offers the best means of serving an old and tough fowl. Disjoint the fowl and boil slowly, until perfectly tender. Remove and cut the meat from the bones in small pieces. Take 1 cupful of the broth, thicken slightly with flour, add a tablespoonful of butter, season with salt, pepper and chopped parsley, and stir in 1 well-beaten egg. Butter a pudding dish, cover the bottom with a quantity of bread-crumbs, add the meat and gravy, and cover the whole with a layer of bread-crumbs, add bits of butter and bake half an hour. A few slices of hard-boiled egg improves the appearance of this dish.

Chicken Pie.—Take a pair of fat chickens; prepare and disjoint them. Put in a stew-pan and season highly with salt, black

pepper and a little Cayenne; dredge in a little flour, and cover well with cold water; stew over a slow fire three quarters of an hour. Line the sides of a deep baking dish with a nice crust. Lay the chicken in the dish, removing the largest bones. Pour in half the gravy, dredge lightly with flour, and add a few bits of butter. Roll out the upper crust, cover carefully, being sure to leave an opening in the top. Bake in a quick oven about an hour. Before sending to table pour in the remainder of the hot gravy.

This pie is equally good made of cold chicken. Put the meat in layers, dredging flour and seasoning over each. Pour in some of the broth or gravy in which the fowl was cooked. Line the dish with paste and cover as before. Add bits of butter before putting on the crust.

Chicken Pie with Oysters.—Prepare the pie as above, using a rich paste, adding raw oysters to each layer of chicken. Pour over all the chicken gravy or broth, dredge with flour, dot liberally with butter, add a little of the strained oyster liquor, cover, and bake one hour. For a plain pie use a nice biscuit dough.

Chicken Corn Pie.— Dress, wash and joint a fowl as for chicken pie. Stew and season in the same manner. Take the kernels from 12 ears of sweet corn, put a layer of it in a pan, then a layer of chicken, alternate thus until all is used; season each layer with pepper, salt and bits of butter. Let the last layer be of corn. Lastly, pour on the broth or gravy in which the fowl was cooked. Bake thirty or forty minutes.

Chicken Pot Pie.—Cut up the chicken as for chicken pie, put it in a kettle, cover it with water, add a little salt, and boil until done; have ready a light biscuit dough, cut in squares, lay it on top of the chicken, cover tightly and boil thirty minutes without lifting the cover or allowing the boiling to cease. Lay the chicken in a deep dish, removing the largest bones. Cover with the crust, season and thicken the gravy and pour over it.

Pot Pie Crust.—

1 teacupful of flour.
1 teaspoonful of baking powder.
$\frac{1}{4}$ teaspoonful of salt.

Mix with sweet milk to a soft batter that will readily drop

from the spoon. Butter a pudding dish or a basin, pour it in and steam one hour. When done, break apart with a fork and pour the gravy over it on a platter. If a larger quantity is required, double the amount and cook twice as long. Pot-pie made in this manner is perfectly wholesome. This rule is applicable to veal, venison or other pot-pies.

Cold biscuit may be utilized as pot pie. Heat and soften thoroughly in the hot broth, arrange on a platter with the chicken, or any other variety of meat that may be used, and pour the gravy over all. These have the merit of being always light and digestible.

Potato Pot-Pie Crust.—Boil 8 or 9 small potatoes; peel and mash fine. Mix with a piece of butter the size of a hen's egg. 1 teaspoonful of salt, 1 cupful of sweet milk, and flour enough to roll out; roll, cut in cakes and put over the meat. Let boil steadily thirty minutes without removing the cover.

Chicken Stew with Dumplings.—Cut up the fowl according to directions. Put over to stew in enough cold water to cover; three hours will be required for a tough fowl. While stewing, throw in a tablespoonful of chopped onion, a small piece of pickled pork cut fine, 1 teaspoonful of salt, ½ teaspoonful of pepper and a cupful of milk. Thicken with 2 tablespoonfuls of flour rubbed in water.

Have the egg dumplings made according to rule with Soups.

Indian Stew.—Cut up and stew a fowl half-done, then add a cup of raw rice, a slice of ham chopped fine, pepper and salt. Let all cook together until the rice swells and absorbs all the gravy of the stewed chicken. Do not allow it to get hard or dry. Serve in a deep dish.

This dish may be made of many kinds of meat. Veal is very nice cooked in this way.

Baked Chicken.—Split a dressed chicken down the back; put it in a baking-pan, chicken inside down; cover with strips of salt pork, pepper, salt and bake. It will be found delicious and juicy.

Dish up; pour off the fat from the pan gravy; add a cup of milk and let it boil up, when the gravy will be found seasoned and thickened for use.

Broiled Chicken.—Have a hot bed of coals and a well buttered gridiron, not too near the fire. Split a dressed chicken down the backbone and lay it out as flat as possible. Season lightly with salt and pepper and broil slowly. Lay a heavy plate with a weight upon it, if necessary, to keep the chicken close to the gridiron. When nearly done, turn and brown the other side, buttering the upper side.

It takes one-half hour to broil a chicken properly—sometimes longer. It should be liberally seasoned and buttered.

A young chicken cooked in a hot pan in the oven, without water or basting of any kind, cannot be distinguished from broiling. Mutton chops are also very nice cooked in the same way.

Fried Chicken.—Joint young chickens, put in cold water. When ready to cook remove from the water, dredge with flour and fry in hot lard a nice brown. Use butter if preferred. A gravy can be made in the pan by pouring either a cup of milk or water in the pan, thicken, season, let boil up and serve separately.

Pickled Chicken.—Boil four chickens until tender enough for meat to fall from bones, put meat in a stone jar and pour over it 3 pints of cold, good cider vinegar and 1½ pints of the water in which the chickens were boiled; add spices if preferred, and it will be ready for use in two days, This is a popular Sunday evening dish; it is good for luncheon at any time.

Chicken Patties.—Line small patty-pans with a good puff paste. Bake in a brisk oven. Stir minced chicken into a good white sauce; heat through, fill the shells and set in an oven to brown very slightly before serving. The meat of other fowls and veal may be prepared in the same manner.

Chicken Cheese.—Boil two chickens till tender. Take out all the bones and chop the meat fine; season to taste with salt, pepper and butter; pour in enough of the liquor they were boiled in to moisten it. Mold it in any shape you choose, and when cold turn out and slice. Excellent lunch for traveling.

For Chicken Salad—See Salads.

Roast Ducks.—Pick and draw a pair of ducks; wash as slightly as possible.

To stuff a pair of ducks take:

1 quart of bread-crumbs.
1 onion minced fine.
1 teaspoonful each of sage, salt and pepper.
(2 hard-boiled eggs, chopped, may be added.)
1 tablespoonful of melted butter and 1 of hot water.

Truss, put in a baking-pan, pour a cup of boiling water over them and roast one hour in a quick oven. Baste often, dredging toward the last with flour.

Boil the giblets tender, pour off the fat from the pan gravy, thicken with 1 tablespoonful of browned flour; add the chopped giblets and salt and pepper to taste. Parboiling before roasting will remove the strong taste of ducks. Thin slices of salt pork may be fastened over the breast bone while roasting.

Boned Ducks.—Ducks can be boned and filled in the same manner as turkey or chicken. See directions in this chapter. A chopped onion, however, must be added to the other ingredients.

When boiled ducks are used for forcemeat the effect will not be as good, for the meat is entirely dark.

This may be in a measure obviated by the use of stock jellies. Chop a cupful of this and spread over the forcemeat just before tying up. This will give a mottled appearance to the filling.

Boned ducks can be served whole, decorated with stock jelly variously cut or sliced, with a square of jelly on each slice, with greens for the edge of the platter.

Stock Jelly for Meats.—Dissolve one ounce of sheet gelatine in a quart of soup stock. Season with salt, white pepper, parsley or celery and the juice of one lemon. Let cool, remove the fat, clarify according to recipe and strain through a napkin. Color in different tints, with burnt sugar, beet juice, etc.

This jelly can be used in various ways with boned turkey. Melted and poured over cold meats it is very nice.

Apple Stuffing.—

1 pint of tart apple sauce.
1 teacupful of bread-crumbs.
A little sage, salt and pepper.

Mix and use to stuff roast duck, goose and some kinds of game.

Boiled Duck.—Prepare like boiled turkey. This is a very nice dish, and is preferred by many to roast duck as a more delicate dish. The broth can be kept until next day, skimmed and a very nice soup made.

Roast Goose.—Dress carefully, truss and parboil for an hour or two to remove some of the strong flavor. There are many ways of stuffing. The apple stuffing may be used, or one commonly depended upon is made as follows:

Two moderate-sized onions, boiled rapidly ten minutes; chop finely, mince sage the quantity of half the onion; add powdered bread twice as much as onion, or two cupfuls; pepper and salt it, introduce a little Cayenne, and bind together with a beaten egg, adding a tablespoonful of hot water. Do not stuff closely, but leave room for the dressing to swell. If there should be too much onion to suit the taste, add another cup of bread-crumbs to the stuffing. Secure the openings carefully, that none of the seasoning may escape. Roast an hour and three-quarters in a quick oven; baste very frequently. Fasten paper over the breast at first to prevent scorching. There should be at least two cupfuls of water in the dripping-pan.

To make a rich brown gravy, pour off the fat from the pan gravy, add sufficient water, thicken with browned flour, season and let it boil.

Previous to serving a flavoring may be made if desired:

1 dessert-spoonful of prepared mustard.

$\frac{1}{4}$ teaspoonful of Cayenne, same of salt.

Mix with 2 wine-glassfulls of the gravy and the juice of half a lemon. Make hot, remove the threads from the fowl, and pour the flavoring into the opening for forcemeat.

Serve with hot apple sauce. A giblet gravy may be made, as for turkey, if preferred to the above.

Apple Sauce for Meats.—Pare and slice good tart apples, cover and stew one-half hour in water about level with the apples. Throw in a little butter. Beat fine at the last. Use no sugar.

Potato Forcemeat.—Mash potatoes moisten with cream or rich milk. Season highly with butter, Cayenne and salt; mix in a teacupful of bread-crumbs to give body to the dressing. Use

this for geese or ducks. The bread-crumbs are sometimes omitted.

Sour Roast Duck, (German Style).—Dress the duck nicely. Soak twenty-four hours in vinegar. Take 1 tablespoonful butter, put in the pan and brown. Stuff the duck, put it in the pan, dredge freely with flour, baste often with the butter, salt to taste.

Sour Sauce for Roast Duck.—

1 tablespoonful butter.
1 tablespoonful flour.
1 onion sliced; cook both in the butter until brown.
½ teacupful vinegar, 2 bay leaves.
1 teacupful cream or milk.
Salt and pepper to taste.
Flavor with a bit of lemon peel.

Let it boil up in the pan; send to table with the duck.

Chicken Stew, (Creole Style).—

3 pullets.
6 green pepper pods.
1 onion.
1 slice of boiled ham.
1 quart of tomatoes, fresh or canned.
1 quart of peas, stewed.

Joint the chickens and stew them together with the peppers, ham and onion in enough water to cover them until the meat falls from the bones. Remove the chicken to a large dish and keep hot. Strain the broth, put the tomatoes in the liquor and stew down thick, season with salt. Add the peas while hot. Pour the stewed tomato over the chicken, then the peas.

Chicken or Turkey Cutlets.—Cut slices from the breast of a cold fowl (cold veal or any other white meat may be used), dip in beaten egg and then in cracker dust, fry to a nice brown in melted butter or beef dripping. Cut slices of stale bread in quarters, dip quickly in hot water, then in the beaten egg, dust with the crackers and fry the same as the meat. Send to the table on the same or separate dishes as preferred. Garnish the meat with bits of parsley. A nice dish for breakfast or luncheon.

MEATS.

MEATS.—Where meat is tough add a little vinegar or a piece of lemon to the water in which it is boiled. This will result in a shortening of time and a saving of fuel, while the meat will be rendered more easy of digestion. Also any slight taint, that may be about the meat, will be entirely removed by this process.

To MAKE a steak tender rub it over with a small quantity of baking soda the day before using. Wash off next morning and cook in any way desired. This process will answer for fowls, legs of mutton, etc.

MEAT.—If a little tainted sprinkle charcoal over it, or boil it with a lump of charcoal in the water. This will make it quite fresh again. Game especially can be sweetened by lumps of charcoal placed in the interior. Dressed fowls the same.

TOUGH meat or fowl is made more tender by putting a pinch of baking soda in the water used for boiling.

SALT PORK for frying can be very much improved by slicing for use and freshening over night in sweet milk, or milk and water can be used half and half.

SMOKED MEAT may be kept by rubbing molasses over the fleshy part and then cover thickly with black pepper. This way cannot be excelled. Hams may be kept in the same manner.

FROZEN MEAT can be thawed by putting in cold water until the frost is drawn out. This should be done just before required for use.

IN SLICING ham rub the cut side with cornmeal. It will neither dry nor taint and the meal can be easily rubbed off.

THE STEAM from a pan of water in the oven will prevent meats

from scorching. A pod of red pepper put in the water where meat is boiling will prevent the odor from filling the house.

Tin covers made to fit the baking-pan and high enough to admit the roast are very desirable. Meat is much nicer roasted in this way.

Salt meat should be put over in cold water.

Meat for soup should be put in cold water, heated gradually and boiled slowly. Do not skim for beef tea.

Meat for boiling or stewing should be plunged into boiling salted water and boiled ten minutes. Take it out and add fresh water; boil slowly, as fast boiling hardens meat.

Stewing meat is an economical method, as it does not require much fire, and coarse and cheap meats cooked in this way with or without vegetables may be made tender and nutritious.

Terms used in cookery:

Braising.—That is, slow roasting in a closely covered pan will subdue the obstinate fiber and retain all the juices of the meat. Pans come expressly for this purpose, but any ordinary deep pan with a cover can be used instead.

Larding.—By this it is meant to cover the roast either of meat or fowl with strips of fat salt pork fastened on with wooden skewers. This is resorted to to prevent scorching, and also to flavor. In larding, however, we sometimes puncture the meat with numerous incisions through which narrow strips of pork are to be drawn or pushed.

Basting.—Simply dip the water or juices in the roasting-pan over the meat. Do this frequently, using a large spoon for the operation.

Dredging.—Sprinkle with flour, salt or spice.

Breading an article is simply rolling it in bread-crumbs, cracker dust, flour or cornmeal preparatory to frying. It is usual to dip the article to be breaded in beaten egg, or egg and water. Batter is sometimes used or a cream sauce, while if the article contains eggs, such as *croquettes*, the dipping may be omitted and simple rolling in crumbs substituted.

Clarifying Fat for Frying.—The fat that is skimmed from gravies, soups or taken from roast meat always contains water and

cannot be used for frying until this is removed. Melt slowly in a hot sauce-pan. Boil gently and pour off carefully. If wished especially clear straining through a cloth may be resorted to with good effect.

Hot plates should be brought to the table with all varieties of meat, but more especially with mutton, as the fat of this is so quick to harden. Never heat them on the range or in the oven, thereby cracking and ruining the glazing. Put the plates required in a large pan and cover with boiling water. When ready to serve the dinner wipe the plates quickly and place on the table.

Seasoning for meats should be added when the meats are almost cooked, as salt draws out the juices of the meat.

Garnishes for Meats.—To garnish a dish is simply to ornament it. See Department of Garnishes.

Bread Balls.—Break the bread in small pieces; moisten with milk or a little water; season with salt, pepper and nutmeg; adding a little fine sage or parsley, and a small piece of butter. Mix and form in small cakes or balls. Roast with beef or chicken, or fry with steak.

Dressing with Roast Beef—Very Nice.—Make a plain dressing, as for turkey or chicken, and bake in the pan with the beef. This is liked by many better than Yorkshire pudding. If the baking pan has no cover spread the dressing over the top of the meat as well. This will keep the meat moist.

Meat that is baking too fast may be covered with a buttered paper.

Corn Beef should be put over to cook in cold water, and not be taken out of the kettle until cold. This will prevent its being dry.

Gravies for Roasts.—These should be thickened with browned flour. Uncooked flour is unpleasant to the eye and raw to the taste. Brown quite a quantity of flour at a time and keep handy in a glass jar or tin box closely covered.

BEEF.

Roast Beef.—Allow one-quarter of an hour for each pound of meat. This old and reliable rule may be varied to suit the dif-

ferent tastes; twenty minutes to the pound will secure a well-done roast. To have the meat full of gravy when cut, heat the pan and put in a very hot oven; add no liquor until after the outside of the roast has seared over, thus retaining the juice. A piece of from 7 to 10 pounds is very good size for a family of six persons. Dredge with flour; after the first quarter hour pour in a cupful of water; for a 7 pound roast sprinkle on 1 teaspoonful each of salt and pepper. Baste often; before the roast is done dredge once more with flour. When done pour in sufficient water for gravy, skim off most of the fat, and thicken slightly with flour. Jelly may be served with it. Half an hour before the meat is done, add to the pan beneath the roast a Yorkshire pudding.

Yorkshire Pudding.—

1 cupful of sifted flour.
1 pint of milk.
2 well-beaten eggs.
Salt and a pinch of baking powder.

A pint of water may be used instead of milk, in which case 1 tablespoonful of dripping may be added. Mix this batter smoothly, adding the eggs last. Instead of pouring the batter into the pan with roast, it will be found an easier method at times to bake the pudding separately in a broad shallow pan for twenty minutes, cutting in squares and serving with the meat on top, and the gravy separately.

Fillet of Beef Roasted.— The fillet is the underside of the loin. Remove all superfluous fat. Take out the bones, trim and lard the top with slices of fat salt pork; skewer; put in a pan in the bottom of which are small bits of pork,and beef suet. Dredge with salt and pepper. Bake in a hot oven for one-and-a-half hours. After the first fifteen minutes add 1 cup of boiling water. Baste often. Garnish with colored jelly.

Delicious Roast Meat.—Heat the baking pan hot. Then put in the roast and let it brown well. Turn over and sear the side thoroughly; this method retains the juices in the meat, then put in the oven and bake until done, basting as necessary. The inside will be pink and juicy.

Rib Roast—Stuffed.—Remove the bones from the roast,

flatten the meat and pepper it well. Make a rich dressing, moisten with egg. Pour the dressing into a hot frying pan with a little melted lard, stir until thickened. Spread over the meat. Roll, tie and bake. Good to press and slice cold.

Broiled Steak.—A clear bed of coals is the first requisite for broiling, and this may be secured by sprinkling a handful of charcoal over the fire. Should it burn too much a little salt will extinguish the flames and make the fire clear. Butter the girdiron well to prevent sticking. Sear first one side of the steak and then the other to retain the juices, then cook by frequent turnings, which process will require about ten minutes, fifteen for well done. Never put a fork into the lean part of broiling steak as this allows the escape of the gravy. Salt draws out the juices, therefore should never be used until the article is removed from the broiler. A teaspoonful of lemon juice, mixed with a tablespoonful of melted butter, and sprinkled from time to time over the broiling steak will give, according to one expert in such matters, a very fine flavor.

Fried Steak.—See first that the pan, and the dripping or butter to be used, are thoroughly hot. Prepare the steak as for broiling. Sear quickly on both sides and turn often until done never piercing the lean, and thus allowing the juices to escape. Salt when done. Serve on a hot platter with bits of butter over the steak and a slight sprinkle of pepper. Garnish with water cresses, parsley or Saratoga potatoes.

Beefsteak a la Maitre d'Hotel.—A sirloin steak broiled with a piece of maitre d'hotel butter melting upon it and the dish is complete.

Maitre d'Hotel Butter.—Fresh butter, pepper, salt and lemon juice mixed with scalded chopped parsley; serve the steak with this butter either upon or under the meat where it melts. Garnish with potato balls.

Round Steak.—(With cream).—Pound or score well; cook like fried steak in its own fat. Serve on a hot platter. Pour half a cup of sweet cream into the pan, let it boil up and turn over the steak. Veal steak may be served in the same manner. Another way is to cook the steak and pour sufficient water into the pan for

gravy, thicken with flour, browned flour is nicer, add butter if necessary, season and remove the meat to the platter.

Beefsteak with Oyster Sauce.—An agreeable change may be made, one that is suitable for any steak by adding a portion of oyster juice to the above brown gravy, thus giving the English oyster-sauce. Pour this over the steak, and garnish with cut lemons. Baked potatoes should be served with steak.

Beefsteak Smothered in Onions.—Take a juicy beefsteak broil or fry nicely. Have ready 6 onions sliced and fried in butter, salt them slightly and let fry a light brown. When the steak is done and ready to serve, put several lumps of butter upon it, pour 2 tablespoonfuls of boiling water over it. Cover with the hot onions, and serve at once.

Beefsteak for the Old.—Take coarse, lean beef, with a small quantity of suet. Run through a sausage cutter or chop very fine, add pepper and salt, make into cakes $\frac{3}{4}$ of an inch thick and fry in butter or suet, as you would beefsteak. This dish is not only cheap, but nearly as good as the choicest cut. To make nicer, roll in cracker-crumbs and beaten egg before frying. Serve with mashed potatoes.

Beefsteak Pudding.—Make a crust with flour, finely chopped suet and warm water, salting slightly. Line a pudding dish or basin with this. Cut in bits a tender steak and fill into the basin, seasoning each layer with salt and pepper, and, if liked, a little chopped onion. A very little chopped bacon added will improve the flavor. Cover with a layer of the same crust, and put the basin, tightly covered, in a steamer and steam until sufficiently done, one or two hours, according to size. When dished, open the top a little and put in a small lump of butter.

Braised Beef.—A cut from the round is suitable, or a still cheaper cut from the shoulder may be used. About 6 pounds is a good weight. Tie it carefully with twine and brown on both sides in a braising pan in which there has been fried three or four slices of fat salt pork; dripping may be used instead. Dredge the meat well with flour. When it begins to brown, sprinkle over it 1 teaspoonful of pepper and 2 of salt. When well browned on both sides add 1 quart of water, put it in the oven and roast slowly for

four hours. Baste often. Remove from the pan and serve; thicken the gravy in the pan with flour rubbed smooth in cold water. Let it boil up and serve separately.

Mock Duck.—Take a round steak, bone it, make a dressing as for turkey. Spread this over the steak, roll up and tie, roast half an hour.

Beef Cheese.—Boil beef of any kind, the shank is good, until the bones fall out, carefully reject all bits of gristle or other inedible substances; chop fine, season with salt, pepper, a dash of Cayenne and parsley, or such other herbs as may be preferred. Moisten with some of the liquor, adding a tablespoonful or two of vinegar, if desired. Press in a pan with a plate and heavy weight on top.

Very tough and cheap pieces of meat may be made delicious by this method; slice thin when cold. The platter may be garnished with parsley.

Beef Heart Stuffed.—Boil the heart three hours, leaving only enough water at the end for gravy. Make a dressing of bread-crumbs, melted butter, pepper and salt, using sage and chopped onions also. When the heart is tender, cut out a portion of the middle and fill the cavity with this dressing. Put the heart in a pan in the oven with the liquor it was boiled in, season with salt and pepper and bake about twenty minutes. Chop the piece of heart fine, stir into the liquor in the pan and thicken slightly with browned flour. This makes a rich gravy to be served separately.

This dish is also very nice served cold without gravy. Slice thin and garnish the platter with lemon sliced, or parsley. Pickled string beans are a pretty garnish.

Some cooks soak the heart over night in a weak brine.

Dressing for Beef Heart.—A more elaborate dressing may be made as follows:

2 cups of bread-crumbs.
½ cup of chopped pork.
½ of a lemon peel, grated.

Thyme and other herbs and a dash of lemon juice to flavor. This dressing may be used for roast turkey, etc. This is delicious served cold.

Irish Stew.—Chop corned beef and salt pork fine—$\frac{2}{3}$ beef and $\frac{1}{3}$ pork, making the proper proportions. Put them in a stew-pan with 6 whole peppercorns, 2 blades of mace, 1 teaspoonful of celery seeds and what sweet herbs are liked. Cover with water and stew very gently for an hour; then add 1 chopped potato, $\frac{1}{2}$ turnip, $\frac{1}{2}$ carrot also chopped, 1 sliced onion and 2 tablespoonfuls of vinegar to flavor. Thicken with flour, or boil $\frac{1}{2}$ cupful of rice, putting it in at the same time with the vegetables. Put toasted bread cut in dice, or freshly baked biscuits, broken small, in the tureen; pour the stew over this and serve hot.

Baked Beef Stew.—Cut some beef in thin slices, pound it as for a pie, season well with pepper, salt, butter and some onion chopped fine; dredge with flour, put in a pudding-dish fill the dish with sliced potatoes; add water, bake an hour or more, according to the size of the dish. Some sweet herbs may be added in place of the onions, if preferred.

Spiced Beef Roll.—Take 6 pounds of beef flank. Mix together thoroughly:

3 tablespoonfuls of salt.
2 tablespoonfuls of brown sugar.
1 teaspoonful of pepper.
1 saltspoonful each of cloves and allspice.

Rub this over the meat and then sprinkle well with $\frac{1}{4}$ teacupful of cider vinegar.

Roll up tightly and tie closely with twine, or bandage with thin muslin. Let it stand twenty-four hours in a cool place, then put in a saucepan and barely cover with boiling water and stew gently for four hours. Then dish, removing the strings, and thicken the gravy, which will have boiled down to a small quantity, with 1 or 2 tablespoonfuls of flour, according to the amount, rubbed smooth in cold water; let it boil up and serve separately.

This is good cold, sliced, or it may be hashed, adding the remainder of the gravy.

Boiled Flank, Stuffed.—Take a piece of flank, 6 or 8 inches wide, and as long as it will cut; sprinkle it with salt and let stand twenty-four hours. Then prepare stuffing as for chicken or turkey; spread this over it and roll up very tight; tie up in a cloth

and boil six hours. When taken up lay between two boards, to drain, and put a weight upon it until cold. It will then cut in very ornamental slices. To be eaten cold.

Beef a la Mode.—The round of beef is best to prepare a la mode; bone it. For 5 pounds of beef, soak a pound of bread in cold water until soft; drain the water off thoroughly, mash the bread, chop up the marrow from the bone of the beef; ½ teaspoonful of salt, the same quantity of pepper; mace and nutmeg to the taste. These last may be omitted and parsley used instead. 1 tablespoonful of flour; mix well together with two eggs well beaten. Fill with this seasoning the place from which the bone was taken, and cut gashes in the beef and fill likewise. Tie firmly with tapes to keep in form. It is a good plan to prepare it the day before and keep in a cool place.

Cover the bottom of a stewpan with slices of salt pork or bacon; lay the beef upon these and cover the top with more slices of pork skewered on. Pour in 1 quart of water, cover closely and let bake six hours, or more if the round is very large.

A braising-pan is nice for this; a small kettle that will go in the oven, or a deep pan that can be covered, will answer.

An hour before the meat is done remove the pork from the top and spread any dressing that may be left over the beef.

Dish the meat, and, keeping it hot while preparing the gravy, serve the sliced bacon on the same platter.

Skim the fat carefully from the liquor in the pan, add boiling water if there is not a sufficient quantity; thicken with brown flour, season to the taste. Walnut vinegar is good. Let it boil up and pour over the meat, serving at once. This is delicious sliced cold; the gravy should be served separately at dinner. Beef may be cooked in this manner without the use of pork.

Beef Loaf.—

3 pounds of rare beef, chopped fine.
½ pound of salt pork, chopped.
1 tablespoonful of salt.
1 tablespoonful of pepper.
10 tablespoonfuls of rolled crackers.
3 tablespoonfuls of milk.
2 eggs beaten.

Mix well and form into a loaf in a pudding dish. Pour over ½ pint of water, bake two hours; set away to cool; cut in slices.

Stewed Kidneys.—Parboil fifteen minutes, covering with cold water, seasoned with salt and red pepper—first cutting off the fat; skim the water as often as necessary. Take out, cut in mouthfuls, strain the liquor, return them to it, adding 1 head of chopped celery, 2 onions chopped, 12 potatoes sliced, and a piece of butter rolled in flour. Season with pepper and stew slowly until the meat and vegetables are tender. This may be made without the potatoes, when less water will be needed. Thicken with flour. To make the stew brown, fry the kidneys in a little butter before stewing.

Beef Tongue, Boiled.—Wash the tongue carefully and soak twenty-four hours, changing the water at least once. Put it over to cook in cold water and boil from four to six hours, according to the size. The skin should always be removed as soon as taken from the pot. It may be served hot with sprigs of parsley over the root. If to be eaten cold, cut off the root, put a weight upon the tongue, and slice very thinly, garnishing with parsley or curled lettuce leaves.

If the tongue is neither corned nor smoked, but perfectly fresh, the soaking may be omitted and the tongue boiled in slightly salted water, always remembering to put it over to boil in cold water.

Deviled Tongue.—Take boiled beef tongue, chop very fine, season well with black and red pepper and dry mustard; add a couple of tablespoonfuls of vinegar to moisten, press solid and slice thin. "Deviled" means "very hot" or very highly seasoned.

Pickled Tripe.—Tripe procured at a meat market is prepared for pickling or frying. Cut in squares an inch or more each way, first drying in a towel, and pour boiling vinegar over them highly spiced with pepper-corn and mace. Add a little salt. This will keep some time.

Fried Tripe.—Cut in pieces, dry carefully, roll in flour and fry in plenty of butter and lard mixed. Fry to a light brown. Some cooks serve this with a gravy made in the pan.

Tripe—To Prepare.—After scraping, soak in salt water seven

or eight days, changing the water every other day; then boil until tender, which will take eight or ten hours. Salt the water slightly. It is now fit for broiling, frying or pickling. Tripe is usually in the market ready prepared.

Fried Liver.—Cut in slices half an inch thick, parboil, peel the edges, dip in salted flour and fry brown in hot lard, or fry some breakfast bacon in the pan first and cook the liver afterward. Butter or beef suet may be used for frying. Serve the bacon, if used, with the liver

Beef Liver Stewed.—Prepare the liver as above, fry brown with some slices of salt pork—4 or 5. Then take it and cut in strips, together with the pork. Put it back in the pan with 1 cup of water, a piece of butter rolled in flour and pepper to suit. Stew two minutes and serve hot.

Rolled Corn Beef.—Take a piece of corned beef—a flank piece. Make a dressing as for chicken or turkey. Spread over the beef, roll tightly and tie. Fold in a thin cloth. Boil until tender. Take up, drain and press under a weight, slice cold, garnish with small cucumber pickles.

Dried Beef with Eggs.—Cut some dried beef in thin shavings. Put them in a frying-pan, and nearly fill it with hot water. Set it on the fire and let it boil up once, and pour off. Put with the beef, butter the size of a hen's egg to half a pound of meat. Add a little pepper and let it fry a few moments over a quick fire; then break 3 or more eggs into it. Stir them together until the eggs are done; turn on a dish and serve; or fry the beef as above with a little wheat flour dredged over. Fry eggs and serve with it same as ham.

Potted Beef, Ham, Chicken, etc.—Chop cold roast or boiled beef very fine. Veal, fowl, etc., may be used instead. Rub with each teacup of the meat 1 teaspoonful melted butter and season with pepper, salt and mace. A slice of cold ham chopped with it improves the flavor. Put in a double boiler, or in a dish set in a sauce-pan of boiling water until the meat is heated through. When nearly cold pack in small jars and cover the top with warm, not hot, butter or melted suet. It will keep ten days. Slice cold, melt the suet or butter and pour over again when part is used out.

VEAL.

Veal Roast.—The loin of veal is the best part for roasting, though the breast and rack are very good for the same purpose, as is the fillet also. Salt, pepper and rub with butter. Put in a pan with a cupful of water, adding a little butter unless the meat is quite fat. Let the heat of the oven be gradual at the beginning. Baste frequently. About twenty-five minutes to the pound is necessary. Before the meat is done dredge with flour. Brown slightly. Remove most of the fat from the pan gravy, turn in sufficient hot water, thicken slightly with browned flour, let it boil up and send the gravy to the table separately. If the kidney be roasted with the loin serve each one, if possible, with a piece. See that the roast is cooked through.

Baked Fillet of Veal.—The fillet is the under part of the loin. Bone it and fill the place with the following dressing: Soak a sufficient quantity of bread in cold water, squeeze dry; season this highly with pepper, salt and thyme or parsley ; add 1 tablespoonful of melted butter and mix with 2 well-beaten eggs. Sew the aperture together. Make gashes over the top of the veal and fill with more of the dressing. Put in the baking-pan with about a pint of water and pour the remainder of the dressing over the upper part of the meat. Four hours at least will be required to cook this roast sufficiently. Remove from the fire, skim the gravy, thicken slightly with flour rubbed smooth in a little water. Add a small piece of butter and a dash of catsup. Serve separately. Garnish the roast with jelly. One nice method of serving jelly with meats is for the carver to place a spoonful of jelly on each slice of meat as he serves it. Mint sauce is very nice to serve with veal.

Stuffed Breast of Veal.—The breast or brisket of veal is a low priced cut. Take the entire "plate," as it is called, have the bones removed at the market and sent home with the roast for the soup kettle. Make a bread stuffing as for Turkey or Fillet of Veal. Spread this over the broad piece of veal, roll up and tie firmly. Put this roll into a baking-pan with a little water and salt. Cover with a greased paper for a time, then remove and baste with drip-

ping. Make the usual gravy in the pan. (See above.) Garnish according to taste.

Veal Pot-Pie.—Boil the veal until tender. Season with salt, pepper and butter. Thicken the gravy, first adding hot water, if necessary, that there may be a sufficient quantity. Make a biscuit dough, roll thick and cover the meat. Make an opening for the steam to escape. Boil rapidly for half an hour after putting on the crust, keeping the kettle tightly covered.

Veal Pie.—Cut the veal in small pieces, boil one hour, season with salt pepper and a small piece of butter; make a crust with sour milk, saleratus and a little lard, flour sufficient to roll out. Line the sides only of a tin basin or pudding dish with this crust. Put the meat in, fill up the dish as full of gravy as it can be handled, dredge well with flour and cover it over with the crust. Make several openings for the escape of steam. If preferred a cream-tartar or baking powder crust may be used.

Veal Stew.—Cut the veal in pieces, and put it over in about 3 pints of water; add pepper and salt, onion chopped fine. Let it stew one hour and add a few potatoes sliced. The potatoes can be left out. Make a biscuit dough, roll out, cut with a biscuit cutter and drop in the kettle. Stew half an hour longer and serve. The biscuit may be baked, broken open hot and laid crust down on the platter, and the stew poured over them. This is more healthful than boiled.

Calf's Head Boiled.—Clean the head nicely. See directions for mock-turtle soup. Soak it in salt and water to blanch it. Take out the eyes, remove the tongue, and salt the brains to make a little side dish. Boil the head until tender. Then rub with butter, sprinkle over with salt, pepper and finely powdered sweet herbs, dredge with flour or finely powdered bread-crumbs, set in a hot oven and squeeze the juice of a lemon over it; this gives it a fine flavor. Sometimes a little of the liquor used in boiling is substituted for basting. Roast to a fine brown, put on a hot platter and keep warm.

Take a sufficient amount of the liquor for gravy, add a piece of butter the size of a hen's egg, thicken with browned flour, let it boil up with a small lemon cut in thin slices, (the lemon may be

omitted, but is usually liked). Serve the gravy separately. Garnish the head with forcemeat balls or slices of lemon.

For preparing the brains some cooks however, tie them in a cloth and boil with the head until done, and chop and add to the gravy, omitting the lemon. The liquor the head is boiled in should be left until the next day, skimmed and made into a soup, either seasoned plain, or seasoned turtle fashion.

Calf's Head Baked.—Clean and prepare as above. Divide it; rub over with butter, put in a baking pan with 1 quart of water. Cover it with a dressing made of bread soaked soft; a little butter, 1 egg, and seasoned with salt, pepper and powdered mace; if liked, parsley may be used. Slice the brains and lay in the pan with the head. Garnish as above. Bake in a quick oven.

Fried Veal Cutlets.—Take slices of veal 1 inch thick cut from the loin, rub with salt and pepper. Make a batter with $\frac{1}{2}$ pint of milk, 1 egg beaten to a froth and flour enough to thicken, add a pinch of soda. Fry the veal brown, dip into the batter, put it back into the fat or butter and fry brown once more. If there is any batter left, drop it in large spoonfuls into the fat; fry brown and use to garnish the platter, serving one with each cutlet. Thicken the gravy with browned flour, first adding sufficient water, or simply dip the half-cooked cutlet in beaten egg and then roll in cracker-crumbs and fry slowly until brown on each side. Some cooks omit the first frying, but it will be found better as it prevents the tendency to rawness. Garnish with sliced lemon.

Broiled Veal Cutlets.—Salt and pepper, dip in melted butter, place upon the gridiron over a clear fire, baste with melted butter, turning three or four times. Melted butter, sauce.

Veal Loaf.—(Without egg).—

1 cupful of cold cooked veal, minced.
1 cupful of raw veal, minced.
$\frac{1}{4}$ cupful of raw fat bacon or pork.
Salt, pepper and a pinch of powdered bay leaf.

Mix; make up in a little loaf and bake half an hour. Slice for use either hot or cold. When cold meat is used entirely; egg is necessary to moisten the ingredients. The use of part uncooked meat does away with this, and the loaf is firmer to slice.

Veal Loaf, No. 2.—

2 cupfuls of cold minced veal.
½ cupful bread-crumbs soaked in milk.
1 egg, well beaten.
Season with salt, pepper and nutmeg, if liked.

Mix well together, put in a buttered mold and boil for one hour. If baked, add 2 tablespoonfuls of milk. Serve cold, sliced neatly.

Veal Marble.—Boil a beef tongue the day before it is to be used, and a like number of pounds of lean veal. Grind first one, then the other, in a sausage cutter, keeping them in separate vessels. If you have no machine, chop very fine. Season the tongue with pepper, powdered sweet herbs, parsley, etc., and a teaspoonful of made mustard; the veal in like manner, with the addition of salt. Pack in cups, bowls or jars, which have been well buttered. Press very hard as you go on, smooth the top and cover with melted butter. When this cools, close tightly as possible and keep in a cool dry place. Turn out whole, or cut in slices for tea. It is a savory relish, garnished with parsley or the blanched tops of celery. Ground ham can be used instead of tongue, or the white meat of fowls may be substituted in place of the veal.

Potted Veal.—Boil the veal until tender, a common cut will answer. Season with salt and Cayenne pepper to taste. Take up, pick to pieces, take out all the bones, return to the kettle, and for each pound of meat stir in rapidly 3 well-beaten eggs; keep stirring until all is well mixed and cooked. Put in a dish. When jellied, slice cold for tea or lunch. Garnish with parsley and blanched celery tops; or make like Beef Loaf.

Veal Jelly.—Boil shanks of veal until ready to drop from the bones. Chop and season to taste. Cut hard-boiled eggs in three or four slices. Put first a layer of the finely chopped meat, then a layer of eggs, until the dish is full, having meat last. Put under a weight and leave until perfectly cold. Slice for luncheon or company tea.

Spiced Veal—Nice Relish.—

3 pounds of veal chopped raw.
1 thick slice of salt pork chopped.

3 Boston crackers rolled fine.
3 eggs well beaten.
½ teacup of tomato catsup.
½ teaspoonful of salt.
1 teaspoonful of pepper.
1 lemon grated.

Mold in the form of a loaf of bread. Cover with 1 rolled cracker, and baste with a teacup of hot water and melted butter (two tablespoonfuls of the butter.) Bake three hours, basting often to keep it moist. Bake the day before it is required for use. Slice very thin and garnish with sliced lemon and blanched celery tops. This will keep some time in a cool place, and can be sliced for use as desired.

Pillau of Veal.—Boil a piece of lean veal until tender. Take up and cut into strips 3 or 4 inches long, return to the kettle with the liquor it was boiled in, and add 1 teacupful of rice to every 3 pounds of veal. Put in a piece of butter the size of an egg. Season it with salt, pepper and parsley, if liked. Stew gently until the rice is tender, and the water almost evaporated. A little curry powder in this converts it into a dish of curry.

Calf's Feet—Fried.—Boil until tender. Remove the large bones, split, dredge with flour, season with salt, pepper and powdered parsley, and fry brown in butter or dripping. If a gravy is desired, pour a little water into the pan they were fried in, thicken with flour and season with salt, pepper and mace. Squeeze in a little lemon juice. Or they may be boiled tender with a calf's head and split in two and used to garnish the head.

Buy those that have been singed, not skinned, as skinning results in a loss of all the gelatinous matter.

Calf's Brains—Plain.—Soak the brains in salt water, remove the skin, wash free from blood, then boil tender. Serve with salt, pepper and melted butter.

Calf's Brains—Fried.—Wash as directed above, wipe dry, and then dip into beaten egg, and roll in bread-crumbs. Fry in hot lard, dripping or butter. Season with pepper, salt and slices of lemon fried, if liked.

Calf's Brains—Scalloped.—Wash 2 set of brains in salt

water. Let soak an hour. Remove the skin. Chop fine. Season with salt, pepper and a little butter. Butter a pudding dish and fill with alternate layers of bread-crumbs and brains, having crumbs for the top layer. Pour in ½ cup of water and bake three-quarters of an hour.

Larded Liver—Calf's.—Take a piece of liver and about ⅓ as much salt pork. Cut the bacon into strips about the size of a pencil. Make holes with a narrow knife, or a steel, and push the strips of pork through. The more the better. Let the larding be done so that the slices can be cut across it after cooking. Bake half an hour or more, according to size, in a pan with a little dripping, with a greased paper laid over the top to keep it moist. Serve in slices.

Fricassee of Calf's Liver.—2 pounds of liver cut into strips more than half an inch thick, and a finger long, 2 young onions, or 1 small ripe one minced, ½ cup of gravy or soup-stock. Dredge the sliced liver with flour and fry to a light brown quickly; turning often. Mince the onions, adding a little parsley, and heat them in the gravy in a saucepan. Put in the fried liver, and stew all gently for fifteen minutes. Pour in 1 tablespoonful of lemon juice and serve the liver with the gravy poured over it.

Fried Sweet-breads.—Wash the sweet-breads carefully. Trim off the fat and boil one hour. Season the water with salt and a dash of vinegar. This may be done the day before. When quite cold split each lengthwise. Pepper and salt them, dip in beaten egg, and roll in cracker crumbs. Fry a nice brown. Garnish with lemon cut in quarters.

Stewed Sweet-breads.—Parboil until tender. Put into a stewpan with water or milk, rub a little butter and flour together, with salt, pepper and chopped parsley to taste. Stew twenty minutes and serve.

Veal Sausage.—

2 pounds of lean veal.
1 pound of salt fat pork.

Chop and grind as you would sausage meat. Add salt, pepper, sage, etc., and the result will be delicious sausage, far preferable to veal, or pork cooked separately.

MUTTON AND LAMB.

Roast Mutton.—Mutton for roasting should have some butter rubbed over it and be dredged with salt and pepper. Put a little water in the baking-pan and a lump of butter; baste frequently. The bony side should be turned toward the fire first and roasted. Allow one-quarter of an hour to each pound of meat.

Mint sauce is nice to serve with roast mutton, or melted currant jelly.

Stuffed Leg of Mutton.—Make a dressing of soaked bread, seasoned with salt, parsley and pepper. Mix with 2 tablespoonfuls of melted butter and a couple of beaten eggs. Cut deep gashes in the leg and fill with this dressing. Put in a dripping-pan; pour 1 pint of water and a lump of butter around it, and baste frequently. Bone the leg if possible, and fill the opening left with the dressing. Garnish with celery tops, green and blanched together. Chopped salt pork may be added to the dressing in proportion of one-third of pork to two-thirds of bread and the eggs and butter omitted.

Currant jelly and mashed turnips should be served with it.

Boiled Leg of Mutton.—Put over in boiling water, allowing twenty minutes to the pound. Salt the water in the proportion of 1 teaspoonful to the quart. If to be eaten cold, cool in the water to make the meat juicy. A boiled leg of mutton may be stuffed as above and boiled in a cloth. This is very nice cold. Boiling in a cloth gives mutton a whiter and more delicate appearance. Garnish with sliced lemon and parsley or curled lettuce.

Mutton Stew.—Take 2 pounds of mutton, cut into small pieces, not over 1 inch square. Cover with 1 quart of cold water, skim carefully and keep the water at the same level as it boils away by adding hot water as needed. To 2 pounds of meat add 2 large onions cut fine, 6 medium-sized potatoes, $1\frac{1}{2}$ teaspoonfuls of salt and $\frac{1}{2}$ teaspoonful of pepper. Cover and stew for two hours; 1 small turnip sliced is an addition. Thicken the gravy with 1 tablespoonful of flour rubbed in cold water and boil five minutes longer. Serve hot.

Baked Mutton Cutlet.—Trim carefully. Melt a spoonful of

butter and put a little on each cutlet; in a few minutes dip each one in beaten egg and then in cracker crumbs. Lay them in a dripping-pan and bake in a hot oven one-half hour, basting two or three times with a little butter and water. Boil the gravy down to a cupful, thicken with browned flour and season with a tablespoonful of tomato catsup, $\frac{1}{4}$ of a teaspoonful of pepper, $\frac{1}{2}$ teaspoonful of salt, strain the gravy over the cutlets and serve hot.

Mutton Chops.—Chops ought to be sawed, not cut. They should be 1 inch or $1\frac{1}{4}$ inches thick. The gridiron should be hot, clean and well buttered, before the chops are put on; slant it so that the fat may trickle away. Season with salt; turn without putting a fork into the chop; turn often. They should be nicely browned and served with mushroom catsup and mashed potatoes.

Mutton, Stewed with Green Peas.—Cut a breast of mutton in small pieces and fry brown in butter or dripping; season with salt and pepper; cover with water and let boil a few minutes, skimming carefully, taking as much of the fat as possible. Then add 1 quart of green peas, shelled; boil half an hour and then thicken the gravy with flour rubbed smooth in milk or cream.

Roast Lamb.—The fore and hind quarters are good roasting pieces. Dredge with flour, sprinkle salt, pepper and bits of butter over the meat; baste it frequently with butter and water, a tablespoonful of butter to a teacupful of water. These pieces may be stuffed also like a fillet of veal (See page 87). Lamb must be well done; bake twenty minutes to the pound. Mint sauce is the conventional dressing for roast lamb, but the following cream sauce will be liked.

Cream Sauce for Lamb.—Pour off the clear fat from the baking-pan after the meat is removed. Add a cup of milk. Let it cook a few minutes; add flour and butter; season sufficiently. The juice of half a lemon and a sprinkling of chopped parsley will add to the flavor. Serve the lamb with green peas.

Shoulder of Lamb, Grilled.—The shoulder of lamb is good roasted plain, but is better cooked in the following manner:

Score it in checkers, an inch each way, brush over with melted butter, then the beaten yolk of an egg, and dip in bread-crumbs; dredge with salt, pepper and powdered sweet herbs; roast until a

light brown. Make a plain gravy in the pan, though the following sauce is better:

Sauce.—Take ¼ pint of the liquor or gravy, add to it the same quantity of water, set over the fire, and when it boils, thicken with a little flour rubbed smooth in water, and season with a tablespoonful of tomato catsup, the juice and grated rind of 1 lemon, and salt and pepper to the taste.

Lambs' Tongues.—Lay in salt and water over night, then boil until you can thrust a broom straw through them. Skin and pack in an earthen dish. Boil whole mace, cloves, pepper and cinnamon in cider vinegar and pour over until they are covered.

Lamb Chops.—Trim carefully, lay in a little melted butter for an hour, turning several times; then broil on a greased gridiron, taking care they do not drip; butter, pepper and salt each one, lay in a circle on a plate and serve. Garnish with parsley. Another way is to lay each chop on half a slice of buttered toast and serve.

Lamb Stew.—The head, feet and heart of a lamb, carefully cleaned, make a very good stew. Boil until tender, cut the meat from the head, cut up the heart and split the feet in two. Put the whole into a pan with a pint of the liquor they were boiled in, together with a little butter, pepper, salt and ½ teacupful of tomato catsup. Thicken slightly with flour. Stew the whole five minutes. Pepper-grass or parsley will do for garnishing.

Leg of Lamb Boiled.—Boil in a cloth to make it white. Cut the loin in steaks, dip in egg, roll in bread-crumbs, fry a nice brown and place around the dish. Garnish with fried parsley. Spinach or green peas should be served with it.

PORK.

Roast Pork.—Put over in a hot pan with about 2 cupfuls of water in the bottom. Score the skin in either strips or diamonds. Rub with salt, pepper and finely powdered sage. Roast until thoroughly done; time, twenty-five minutes to the pound. Baste with melted butter often. If a loin roast, make deep gashes between the ribs and fill with a bread dressing flavored with sage and minced onion. (See Poultry.) If a leg roast, make deep incisions

in the meat at the large end and fill firmly with the same dressing. Pour off the fat from the pan gravy, add sufficient water, thicken with browned flour, add the juice of half a lemon. Serve apple sauce with it. Spiced gooseberries or currant jelly are nice also. Mashed potatoes and mashed turnips are the vegetables served with roast pork. Parsnips are also suitable.

Roast Spare Rib.—Trim carefully, season, place in a pan with a little water. Baste first with melted butter, then frequently with the dripping. Dredge with flour when partly done and baste finally with melted butter, the spare-rib roast being very dry. Make gravy as for Roast Pork. Serve with apple sauce and vegetables as above. A bread-crumb dressing as above is sometimes spread over the spare-rib and roasted with it.

Roast Pig.—A pig for roasting should be small and fat, dressed carefully the day before. Prepare a dressing of bread-crumbs seasoned with salt, pepper and sweet herbs. Add a little butter to moisten with and a tablespoonful of hot water. Stuff and sew neatly. Rub butter on the outside to prevent blistering. Put a little water in the pan. Roast from two and a half to three hours. Baste with butter at the last. Bake a crisp brown. Cut off the first joint of the feet, chop them up together with the liver and heart, boil them tender, season with pepper, salt and sage. Roll bits of butter in flour, take some of the dripping from the pan and add to it. Thicken what is necessary and send to the table in a gravy-boat. A potato dressing with the addition of sage is sometimes used. Cut the head off, split the pig in halves and lay on the platter with dressing under it. The head and ears are sometimes used as decoration, but as this is displeasing to some tastes it is best to omit them. Garnish with parsley and blanched celery tops. Serve celery and fried apples with it. In In the south, where roast pig is a favorite dish, it is customary to stand the pig whole upon the platter with an apple, orange or ear of corn in its mouth. Garnish with roasted link sausage.

Boiled Ham.—Soak a ham for twenty-four hours. Put over to boil for four or five hours in cold water. When done so that a fork penetrates easily, draw off the skin. Strew rasped bread over

it. Sprinkle thickly with sugar and bake one hour. This draws out part of the fat, and imparts a delicious flavor.

If the ham is to be glazed omit the bread-crumbs in roasting. Brush over with the yolk of a well-beaten egg. Dredge half an inch thick with powdered cracker, and cover with sweetened cream. Remove to the oven long enough to brown. Garnish with parsley.

If to be simply boiled allow the ham to become cool in the water it was boiled in. In this way the juices are retained, thus preventing the dryness so common in cold ham. A 15-pound ham requires boiling five hours. Cut writing paper in a fringe and twist around the shank bone before serving.

The choicest parts of a ham are to be used for slicing. The remainder can be hashed for ham omelettes, ham toast, etc., for which see the appropriate departments.

Pigs' Feet—To Clean.—Put the feet in cold water over night, then with a moderately sharp knife scrape until all the parts are clean and white. Hold the lower end in hot water for a minute or two, the hoofs can then be twisted off by hand. Singe, and they are ready to boil for souse or head cheese. The ears may be cleaned at the same time. Soak them for a number of days in salt water.

To Cook.—Boil them tender; be careful to keep the skin whole. They will need cooking three or four hours. They may then be used for pickling or split for broiling or frying.

Soused Pigs' Feet.—Take pigs' feet and ears that have been boiled until tender. To half a dozen feet take 1 pint of vinegar, 1 tablespoonful of salt, a little allspice, mace, and a few cloves and peppers. Put them in a jar and pour the spiced vinegar over boiling hot. Cover closely. They will be ready for use in 2 or 3 days and will keep all winter. Soused feet may be eaten cold, or they may be split in two, dipped in flour and fried brown in hot lard.

Pressed Pigs' Feet.—Boil pigs' feet until the meat falls from the bones. Pick over carefully, separate into small pieces. Season highly with salt and pepper. Pack closely in jars. Pour in enough of the liquor the feet were boiled in to moisten the meat. Put a heavy weight over until cold. Delicious sliced for lunch.

Pork Chops with Apples.—Put the chops in the frying pan, seasoning by sprinkling pepper, salt and a little sage over it. Fry sliced apples in the gravy, adding butter if there is not enough fat. Brown the apples and lay them over the chops.

Toad in the Hole.—Roll half a pound of sausage into six balls; place these in a greased baking dish. Make a batter of 2 eggs, 2 heaped up tablespoonfuls of flour and ½ pint of sweet milk. Pour this over the sausage, place in a moderately hot oven, bake 1 hour. Serve with pork gravy and boiled or baked potatoes. A nice little dinner for two.

Pressed Pig's Head—Spiced.—Have the head well cleaned. Boil until the meat will almost drop from the bones. Take up when cool. Cut the meat in inch bits. Heat it in a little of the liquor it was boiled in, and season highly with salt, pepper, cloves, nutmeg and cinnamon. Put in a jar and press with a plate with heavy weight, or pour into a strong bag. Put a heavy weight upon it, and let it remain till perfectly cold. Serve in thin slices.

Ham Toast.—Chop cold boiled ham very fine, using but little of the fat, and prepare as follows:

1 pint of chopped ham.
2 eggs well-beaten.
½ teacupful of sweet cream or milk.
A little pepper, salt and ¼ teaspoonful of dry mustard.

Heat this mixture thoroughly. When boiling hot spread over slices of toasted bread dipped in hot salted water and well buttered. A very nice relish. Plain soft toast may have grated ham spread over it ½ inch thick.

Pork Pie.—Boil tenderloin or backbone until done. Chop fine. Season with pepper, salt, sage and summer savory. Line a deep pudding dish with a rich crust, fill with the meat, put in by layers and dredge each layer with flour. Pour in ⅔ cup of water (the flour is to thicken the gravy). Put on the upper crust making an opening for the escape of steam. Bake.

Head Cheese.—

½ a pig's head.
4 pounds of beef (shank.)

Pepper and salt a large bunch of thyme, the same of summer

savory and parsley. Sage may be used instead of summer savory. Boil the meat until the bones slip out. Chop fine, mixing the spices thoroughly with the meat. Put the meat in deep dishes. Pour over what little liquor may remain. Press down with plates upon which heavy weights have been placed, and let stand until the meat is set. Take off when cold whatever fat may have pressed out, and turn the cheese over on plates. It will be clear and smooth as jelly. Instead of beef a knuckle of veal may be used. Some cooks use heart and part of a liver in place of the beef.

Salt Pork Fried in Batter.—Freshen the pork by soaking over night in sweet skim milk. When ready for use dip in a batter made of—

1 egg.
1 cup sweet milk.
Flour to make a batter thick as for griddle cakes.

Fry brown in lard or pork gravy.

Broiled Salt Pork.—Slice the pork and broil over a hot bed of coals, turning frequently. Have ready a bowl of cold water and at each turning dip the slices in the water. This will freshen the pork sufficiently, and at the same time give a certain crispness. The last time omit the water and let the pork brown slightly. Serve on a platter with bits of butter, or drawn butter poured around the meat.

Ham Omelet.—Chop bits of cold ham finely. Season with butter, pepper and salt. Beat two or three eggs and stir with them over a good fire. Pieces of beef may be used in the same fashion. In either case the dish is excellent.

Bologna Sausage.—

3 pounds of beef (lean).
3 pounds of veal.
3 pounds salt pork, bacon or ham.
3 pounds of fresh pork.
4 teaspoonfuls of black pepper.
1 teaspoonful each of mace and Cayenne.
10 teaspoonfuls of sage or summer savory.
Powder before using.

Chop the meat very fine. Have well-cleaned beef intestines; fill, tie, prick and boil one hour gently. Dry in straw or smoke the same as hams. Keep in a cool, dry place. Slice for tea or lunch. If wished, either the veal or beef may be omitted, varying the spices to suit the diminished quantity.

A variation of the above consists in packing the chopped and prepared meat in muslin cases nine or ten inches long, and about four wide. Tie securely and leave in a ham pickle for five days; then smoke eight days. Hang in a cool, dark place.

Sausage.—

50 pounds finely chopped pork.
12 ounces salt.
4 ounces ground black pepper.
4 ounces sage or summer savory.
2 ounces saltpetre.

1½ pounds of fat meat to 3 pounds of lean is in excellent proportion for sausage. The sausage is better to be one-half beef. Mix well, pack in pans and cover thickly with warm lard; loosen this when necessary and then press carefully back. The prepared sausage meat may be stuffed into prepared intestines or muslin bags. (See Bologna Sausage.) A little flour mixed with the meat tends to prevent the fat running out when cooked.

Beef Sausage.—In summer very good sausage may be made of raw beef with a little salt pork. Season as above, omitting the sugar. Of course this should be made in small quantities.

Lard—To Render.—Cut the fat in small pieces, either the leaf or the side pork. Put in 1 pint of water to a No. 8 kettle full of lard. Simmer slowly, stirring frequently and watching that it does not burn. When the scraps are just beginning to get brittle and brown add a tablespoonful of fine salt to a quart of the lard, and the lard will keep perfectly sweet for any length of time. By knowing the size of the kettle used it will be easy to estimate the quantity of salt required. The salt does no possible harm to any kind of cookery, and makes the lard whiter and harder. Let it cook slowly for a short time after adding the salt. Strain through a coarse cloth, always squeezing the last drops into a separate jar for common uses. Dip the cloth in boiling water now and then to

free from grease. Earthenware should be used for holding the lard and several small vessels are preferable to a single large one, as preventing the necessity of disturbing the entire quantity each time. The jars may be covered with bladders or cloths dipped in grease.

Lard—To Sweeten.—Put the tainted lard in a kettle and cut salt pork in thin slices, ½ pound of pork to a gallon of melted lard. Add 2 spoonfuls of salt and cook until the pork is crisp. Remove the slices of pork, turn the lard into a jar, and it will be found perfectly sweet. The use of salt, however, will prevent all such trouble. Some housewives substitute sliced Irish potatoes, raw; the pork will be found preferable.

To Prepare Sausage for Summer.—Grind and season as for present use. Make into cakes and fry until the water is thoroughly out. Then turn all into a jar, packing the cakes carefully. Let stand until cold, then melt fresh lard and pour over it until the lard is 2 inches above the meat. The lard taken from the jar must be heated and poured back, thus keeping air from the remaining sausage. This is a rare dish. The surplus lard in the jar is better for frying chicken, mush, etc., than any other. This will keep a long time.

CURING MEATS.

Brine or Pickle for Beef, Ham, Shoulder or Mutton.—

50 pounds of meat.
3 gallons of water.
7½ pounds Turk Island salt.
1 quart molasses.
1½ pounds brown sugar.
1½ ounces saltpetre.
1 ounce baking soda.

Bring to a boil, skim and let cool. The pickle can be used as long as fresh and sweet.

A piece of beef remaining in this a few days makes the finest corn beef. If it remains in several weeks, it should be soaked over night before using. A round of beef put in this pickle for 4 weeks, and then dried slowly in a cool place, makes superior dried beef.

A handful each of mace and cloves thrown into the brine will improve the flavor of the meat. If it is desired to give the meat a red color, nearly six times as much saltpetre must be used.

Pork should never be put in pickle until 2 days after killing, and during this time it should be lightly sprinkled with powdered saltpetre, which will remove all surface blood and make the meat sweet and clean. Three months will pickle it to perfection, though it may be smoked sooner. In packing pork cover the bottom of the barrel with coarse salt, then lay on it first the hams with the outside down, sprinkling them well on the flesh side with fine salt, then put in the shoulders; in the same way above these the side pieces.

The fire for smoking meat should never be allowed to spring into a blaze. Heat will start the fat of the meat and damage it. Before warm weather brings flies, the meat should be taken down, each piece rubbed over with pepper and molasses and hung up again. Continue smoking, and repeat this operation 2 or 3 times, and there will be no trouble with insects.

To Restore Pork.—In warm weather, the brine on pork frequently becomes sour, and the pork tainted. Pour off the brine, boil it, skim it well, then pour it back again upon the meat, boiling hot. This will restore it, even where it was much injured.

To Cure Hams.—

1 ounce saltpetre to each ham.
1 pint of pure molasses to 1 pound of saltpetre.
$\frac{1}{4}$ pound of salt to each pint of molasses.

Heat the mixture almost to the boiling point, and while hot rub into the meat well, especially around the bones. Let the hams lie one week, then place in a strong salt brine three weeks. Remove, soak eight hours in fresh water, hang and dry two weeks. Smoke three to five days, according to size. Then wrap in strong tar paper and tie close. Next tie in cotton cloth bags. Separate the paper from the cloth by stuffing in shavings or sawdust. Hang near the roof.

Hash and Croquettes.

"LEFT-OVERS" are a necessary part of all comfortable, not to mention abundant housekeeping. To utilize these in an appetizing, and at the same time economical way, is one of the accomplishments of all good housewives.

And, indeed, the dainty dishes, the curries, the scallops, the ragouts and the hashes that may be satisfactorily prepared by a skilled hand from such materials will be approved by the most critical epicure.

But since the same preparations may, through inexperience, become unwholesome and unpalatable mysteries, too much attention cannot be paid to the simple and explicit rules given here for the preparation of these important compounds.

Beef Rissoles.—Chop and season cold roast beef; season with salt, pepper and tomato catsup or a little prepared mustard. Make some plain pastry, roll very thin, and cut into pieces 4 inches square; inclose in each, some of the prepared beef, and fold one edge of the paste over like a turnover; drop in hot lard and fry like doughnuts to a very light brown.

The paste can scarcely be rolled too thin. A delicious breakfast or side-dish. Roast mutton, veal and even pork can be served in like manner.

Hash with Eggs.—Chop the remnants of cold boiled mutton or veal very fine; heat in a very little of the broth, adding pepper, salt and butter; toast slices of bread and spread this hash upon them. Break eggs into boiling water; when cooked lay one over the hash upon each slice of toast. This is very nice.

Spanish Hash.—

1 cup finely chopped cold meat.
1 cup raw tomatoes, cut in bits.
1 common sized onion, chopped.

Season with salt, finely chopped red pepper pods, and butter if the meat is quite lean. Cook until the tomatoes are done. If too thin, thicken with bread or cracker crumbs.

Hashed Beef.—Take 2 pounds of cold cooked beef, free from sinew and bone, and chop well. Peel and chop 2 onions, put in the frying-pan with 2 tablespoonfuls of butter. When beginning to color lightly add the beef, a little salt, pepper, nutmeg if liked, and a pinch of thyme. Place over the fire and stir ten minutes, moistening with a little boiling water. Just before serving sprinkle with a little powdered or chopped parsley.

Meat and Potato Hash.—Cold corn beef is considered best for this, but other meats answer as well; indeed, a mixture of two or more kinds adds to the flavor. Chop the meat fine, carefully removing superfluous bits of gristle and sinew. Use half as much meat as of boiled potatoes. Put a little boiling water in a sauce-pan, together with a good-sized piece of butter. Season the chopped meat and potatoes, and put in the saucepan. Let this cook well, stirring occasionally. It will adhere to the pan slightly when done, and should be neither watery nor dry. For many the hash is improved by the addition of a finely chopped onion. Hash may be served very tastefully for breakfast by spreading an inch or more in thickness upon slices of buttered toast. Mustard should be served with it. Hash is very nice moistened with milk instead of water.

Mutton Hashed.—Cut the cold mutton in small pieces; if underdone, so much the better; season well. Boil the bones and rough trimmings of the meat in sufficient water to cover them; strain the gravy into a stewpan, add the mutton and any cold vegetables that may be on hand, carrots, turnips and potatoes sliced, and a little minced onion. Let simmer and finally boil up once before serving. Tomatoes are nice to use. Other meats may be served in the same manner.

Meat Scraple.—Boil the meat until it falls from the bones. Use any kind. Hog's head, liver, heart and feet, are very good used together. The cheaper parts of beef may be utilized also. Remove all the bones. Chop fine. Season well with salt and pepper and any sweet herbs liked. Skim and strain the liquor it was cooked

in. Return the meat and let it boil up, then thicken to the consistency of mush with corn-meal. Dip out in a pan or deep dish. Slice when cold and fry brown like mush. Nice, cold or hot, for a breakfast dish or for lunch. If a quantity is made, it can be preserved by pouring melted lard over the top.

A nice way of using cold meat is to chop fine and stir into a kettle of corn-meal mush. Slice this simpler scraple and fry as above.

Meat Omelet.—Chop fine, add pepper and salt with a little water. Set over the fire and let it simmer, not boil, ten or fifteen minutes, then break 2 or 3 eggs in it, stirring all till the eggs are cooked. Proportion the eggs to the quantity of meat. Different kinds of meat may be used together.

Meat Scallop.—Chop the cold meat fine, either one or more kinds just as it happens. Season with salt and a little Cayenne. Mix with a few bread-crumbs. Fill the pudding dish. Moisten with broth or milk. Cover with a thick layer of mashed potatoes. Dust cracker or bread-crumbs over this and bake ½ hour, browning the top. Corn beef is very nice prepared in this way.

Rechauffe of Cold Meat.—

1 large cupful of cold chopped meat, any variety.
1½ cupfuls of raw potatoes, chopped.
1 small onion, minced fine.
Dessert spoonful of butter.
1 teaspoonful of salt, ½ as much pepper.
Parsley.

Simmer the meat fifteen minutes in water enough to cover. Then add the onion, potatoes and seasoning. Cook half an hour longer, then add the butter and parsley. The potatoes should furnish the needed thickening, but a little flour may be added.

Cold Meats.—Cold meats may be made very inviting by slicing thinly, arranging upon the platter and garnishing with parsley or cress around the edge and between the slices.

Deviled Beef.—Take slices of cold roast beef, if underdone, so much the better. Broil over hot coals. Season highly with pepper. Serve with a small lump of butter on each piece.

Beefsteak Pie.—Cut cold beefsteak or any other cold beef

in small pieces. Peel and slice an equal amount of raw potatoes. Take a deep dish, put in a layer of potatoes, then one of meat, and so on until the dish is filled. Season as you would chicken pie. Pour in a cup of boiling water. Milk is very nice to use. Cover with plain crust and bake one hour. A crust of richly seasoned mashed potatoes may be used instead.

Tomato Meat Pie.—Cover the bottom of a pudding dish with bread-crumbs, then a layer of cold roast mutton chopped fine, then a layer of tomatoes sliced, repeat as before, having the last layer crumbs. Season each layer highly. A dash of Cayenne is an improvement, and bits of butter with each layer of crumbs. Bake until browned. Serve hot. Very nice.

Hotch Potch.—Equal parts of cold boiled meat, cold boiled potatoes chopped, and stale bread. Mix well and enclose in a crust as for chicken pie. Moisten with milk, or boiling water, or broth. Bake ½ hour. A crust of mashed potatoes spread over, or simply a thick layer of bread-crumbs dotted with bits of butter, may be used instead of pastry.

Ragout of Cold Veal.—Cut boiled or roasted veal in nice slices. Flour and fry in butter till a light brown. Take up and turn a little hot water into the butter they were fried in. Mix a little flour or water together and stir into the gravy. Season with salt, pepper and lemon juice, or catsup. Slice in an onion if desired. Put in the meat and stew until very hot. Serve.

Deviled Ham.—Fry slices of cold boiled ham. Keep warm while stirring into the gravy 4 tablespoonfuls of vinegar, mixed with 1 teaspoonful of mustard, 1 teaspoonful of sugar, ½ teaspoonful of catsup. Let this boil up once, and pour over the ham.

Beef Balls.—Mince cold roast beef (rare cooked is better). Add 2 cups of mashed potatoes to 1 of minced beef, yolk of 1 egg, 2 or 3 tablespoonfuls of sweet milk. Form into flat cakes. Dredge with flour and fry until nicely browned in hot beef dripping. Garnish with parsley. A very little minced onion is an addition. Instead of frying they may be browned in a hot oven fifteen minutes.

Minced Ham with Eggs.—Mix ½ a pound of cracker-crumbs with an equal quantity of finely-minced lean boiled ham. Moisten

this mixture with a little hot water in which a small piece of butter is dissolved. Put the mixture in a baking dish. Make depressions in it. Place in each the yolk and white of 1 egg. Bake a delicate brown. Any other meat hash may be served in the same way.

Minced Veal.—

$1\frac{1}{2}$ cups rich milk.
1 tablespoonful cornstarch.
1 tablespoonful of butter creamed with the cornstarch.
1 teaspoonful minced parsley.
Salt and pepper to taste.

Heat the milk to scalding and pour over the cornstarch and butter, stirring smoothly. Turn this over 2 cupfuls of minced cold veal (lean). Let it boil up once and pour over slices of buttered toast. This dressing may be used in the same way for cold fowl.

Beef Fricasseed.—Cut cold roast beef in small pieces. Put in a stewpan with a good-sized piece of butter, some finely-minced onion, a little water with salt and curry powder (see Soups) to taste. Simmer fifteen minutes and serve hot with a ring of boiled rice surrounding it. Omit the curry powder and chop a small onion with it instead if preferred.

CROQUETTES.

Croquettes may be fried in almost any kind of sweet dripping. Always remember the fat should be hot, the croquette well-breaded, and the whole fried quickly and neatly so that no suspicion of grease may remain.

If the croquette has been mixed with egg, simple breading or rolling in bread or cracker crumbs will be sufficient, otherwise dip first in egg and then in crumbs.

Stale bread should be cut in slices, dried in the oven, crushed with a rolling pin and put away in a jar. It will be much better for frying oysters, croquettes, cutlets or thickening soups than cracker dust.

Croquettes are to be fried in a quantity of fat in the same manner as doughnuts.

Fat that is boiling will not penetrate anything, and cooks to

perfection, forming an almost instantaneous crust over the article that effectually prevents the absorption of any grease. For doughnuts, croquettes, etc., follow the same rule.

Croquettes should be served on a folded napkin laid on a plate. Direct contact with a plate renders them heavy.

Croquettes of Calves' Brains.—

1 cupful of bread-crumbs.
Butter the size of an egg.
Yolk of 1 egg.
1 tablespoonful of chopped parsley.
1 tablespoonful of vinegar or a little lemon juice.
Salt, pepper and a little nutmeg.

Simmer the brains (about ½ pound) in salted water for twenty minutes. Put them in cold water and peel off the dark outer membrane. (This is better done the day before.) Chop them up and mash with all the other ingredients. Make up in rolls or flat cakes. Dip first in beaten egg, then in crumbs and fry. Cook them well. Serve with cream sauce. Drain in a hot colander. Serve hot or cold. Garnish with parsley or cress. The sauce can be omitted.

Chicken Croquettes.—About ¼ as much fine bread-crumbs as meat; 1 egg beaten light to each cupful of minced meat; gravy enough to moisten; pepper, salt and chopped parsley to taste. Mix into a paste. Make into rolls or balls, roll in fine cracker dust and fry in nice dripping or a mixture of half lard and half butter. Drain in a hot colander or lay on a folded towel or brown paper. Garnish with parsley. Veal and other meats may be made in the same way.

Fish Croquettes.—Any cold fish boiled, baked or fried from which all fat, bones and skin have been removed, chopped fine; ⅓ as much mashed potato rubbed to a cream with a little butter. Mix thoroughly, make in balls, dip in beaten egg, roll in cracker or bread-dust and fry as before directed. Serve with pickles. Wunstal (pickled) are nice.

Shad Roe Croquettes.—Make same as above.

Lobster Croquettes.—

1 fine lobster well boiled or 1 can of lobster.

2 eggs.
2 tablespoonfuls of melted butter.
1 teacupful of bread-crumbs.
Salt and Cayenne pepper to taste.

Chop the lobster meat fine, add bread-crumbs, the seasoning and the butter. Mix with the yolk of 1 egg. Make into oblong croquettes. Beat the remainder of the eggs and dip the croquettes first in them and then in bread-crumbs and fry to a light brown. Drain off fat by laying upon a hot clean paper before dishing.

Ham Croquettes.—

1 cup ham, minced.
2 cupfuls potatoes.
1 cup bread-crumbs.
1 teaspoonful butter.
1 egg.

Mix; make into flat round cakes, roll in bread-crumbs and fry in hot fat.

Potato Croquettes.—Make same as Potato Balls. Serve with fish. Cold mashed potatoes may be used.

Rice Croquettes.—Make same as Rice Fritters. See Fritters.

Sweet-bread Croquettes.—Boil 2 pair of sweet-breads in salted water a few minutes; cut up; cut also ½ can of mushrooms into dice; if fresh ones are used, parboil; add 1½ tablespoonfuls of melted butter and 2 tablespoonfuls of flour, let cook together; then add 1 gill of cream or soup-stock. When hot, stir in the cut sweet-breads and mushrooms; when heated through add the beaten yolks of 2 eggs; allow them to set without boiling. When cold, form in rolls or balls; dip in egg, then in cracker crumbs, and fry in boiling lard or dripping. Garnish with curled lettuce or parsley. A very nice dish for parties.

Veal Croquettes.—To 1 pint of chopped cold veal (beef may be used) add ½ pint of cream, or rich milk may be used; to this quantity put 1 tablespoonful butter creamed with one tablespoonful flour. Put all save the meat over the fire to thicken; season it to taste, and pour over the meat; mix thoroughly and form into shape; roll in bread or cracker crumbs and fry brown, or, if preferred, bake.

Oyster Croquettes.—

1 quart of oysters, minced.
1 cup of cream or milk.
1 tablespoonful of butter, rubbed in.
4 tablespoonfuls of corn starch.
Pepper and salt to taste.

Heat the cream (a double boiler is best for such things); when it boils, add the butter and corn starch, stirring constantly, when perfectly smooth add the oysters and seasoning. Cook five minutes; when cold roll into croquettes. When perfectly firm dip in beaten egg, roll in cracker crumbs and fry in boiling fat. Garnish with sliced lemons. Oyster croquettes may be made same as Lobster Croquettes.

Green Corn Croquettes.—See Green Corn Oysters, or Green Corn Griddle Cakes (vegetable). Canned corn may be used; chop fine.

Breakfast Relish.—Slice the cold roast beef thinly. Make a gravy with seasoning as follows:

3 tablespoonfuls of butter.
1 tablespoonful walnut or tomato catsup.
1 tablespoonful of vinegar.
1 teaspoonful currant jelly.
1 teaspoonful made mustard.

Put meat and all in a saucepan, cover and set in a kettle of water; steam half an hour, keeping the water in the outer vessel boiling all the time. Very nice, especially if the beef is underdone.

EGGS.

EGGS may be packed and preserved in several ways.

Brine for Eggs.—

1 pint of slaked lime.
1 pint of salt.
2 ounces cream-tartar.
4 gallons of water.

Dip the eggs in melted tallow and cover with this brine. This rule is sufficient for 200 eggs. Pack them with small end down.

Packing Eggs.—Dip in warm linseed oil. Dry and pack in a cool place. Pack in old oats, new ones will heat and spoil the eggs. Kegs or wooden boxes may be used. Set them upon sticks that there may be a free circulation of air. Begin about August 1 to pack the freshly-gathered eggs, using those packed first when any are needed.

A coating of sweet oil and beeswax, 2 parts of oil to 1 of beeswax, is highly recommended.

In breaking eggs, break them separately over a cup to be sure they are perfect.

Egg shells may be used to settle coffee.

Three minutes will boil eggs very soft. Five minutes will cook all hard except the yolk. New-laid eggs need one-half minute longer. Eight or ten minutes will boil perfectly hard for slicing.

Eggs dropped in a dish of cold water will lie upon the side if fresh.

Eggs broken in water may be prevented from "sticking" to the pan by keeping the pan in motion until nearly cooked.

There is no more wholesome article of food than eggs properly prepared, and it is impossible not to consider a raw egg far more

indigestible than a cooked one. A large proportion of albumen is the most important single element of food in their composition.

Smothered Eggs.—Put not quite as much hot butter and lard, or ham dripping in a pan as for frying eggs in the ordinary way. Break the eggs to be used on a plate, and when the fat is hot slip them into the frying pan evenly, not on one side, or the grease will slip out from under and they will stick to the pan. Sprinkle with pepper and salt. Pour over them a teacupful of boiling water. Cover quickly with a closely fitting lid. Let them steam four or five minutes, or more, according to the degree of hardness required. They will be found nicely whitened over the top like eggs that have been dropped in boiling water, and much more palatable than those poached without fat.

Poached Eggs.—To 3 pints of water add 1 tablespoonful of vinegar, and $\frac{1}{4}$ teaspoonful salt. Use a shallow saucepan with muffin rings laid on the bottom. Break one egg into each ring, as this keeps the shape of the egg. Poach from three to five minutes. Take up carefully and serve on delicately toasted slices of bread that have been dipped in hot water and buttered. The vinegar and salt sets the whites of the egg quickly. Instead of toast, the eggs may be served carefully on a platter. Sprinkle with salt and pepper and dot it with bits of butter.

Sour Eggs—German Style.—1 tablespoonful butter, 1 tablespoonful flour stirred into the butter in a hot saucepan until well browned, $\frac{1}{2}$ teacup vinegar filled up with water. Salt and pepper to taste. Pour into the browned flour and let boil up. Break the eggs in, one at a time, until the pan is full. Baste the top with this gravy until the eggs are cooked, either hard or soft, according to the taste.

Egg Fricassee.—Slice the requisite number of hard-boiled eggs. Pile lightly in a dish and pour over them the following gravy or sauce.

1 tablespoonful of flour.
1 tablespoonful of butter rubbed smoothly in one pint of water.

Season to taste. Milk may be used instead of water to the great improvement of the dish.

Pickled Eggs—Spiced.—Take as many hard-boiled eggs as will fill a small jar. When cold remove the shells and pack closely. Scald some of the best vinegar with pepper, allspice, cloves and stick cinnamon, whole. Pour this boiling hot over the eggs, leaving the spice in. Be sure that the eggs are completely covered with the vinegar. Fasten up the jar for a month, sealing if necessary, they will then be ready for use. At any time after being opened, if they should not be sufficiently sharp, renew the vinegar. Serve with cold meat.

Pickled Eggs. Plain.—Boil hard, remove the shell and cover with boiling hot vinegar. Let it stand twelve hours, and they are ready for use. Some cut the eggs in halves lengthwise. Nice for picnics, lunch, etc.

Deviled Eggs.—Remove the shells from hard-boiled eggs; cut about $\frac{1}{3}$ from the small end of each. Take out the yolks, mash with the pieces of whites and season highly with salt, pepper, mustard, a tablespoonful of melted butter, (salad oil if preferred) and a little vinegar. Mix thoroughly and fill into the cavities left by the yolks. Fill it all in, heaping each egg up well. Set each one on a lettuce leaf, and stand close together on a pretty flat dish. Very ornamental for lunch or evening party. Cut off a slice from the whites that they may stand firmly.

Egg-Baskets.—Boil eggs hard, shell and cut neatly in half. Remove the yolks and rub them to a paste with melted butter, pepper and salt. Chop very fine the meat of cold fowl, ham, dried beef or veal, and mix with the egg paste. Cut off a slice from the hollow white to make them stand, fill with the paste, arrange close together on a flat dish and pour over them a gravy heated boiling hot, or cream sauce. If to be served with cold meats, omit the gravy and garnish with parsley. Nice for lunch or parties.

Egg Toast.—Beat 4 eggs thoroughly, put 2 tablespoonfuls butter into a saucepan, when melted pour in the eggs. Stir constantly, adding a little salt. When thoroughly hot spread on slices of buttered toast. Serve at once.

Shirred Eggs.—

6 eggs.

3 tablespoonfuls of gravy, chicken, turkey or roast beef.

1 teaspoonful of butter.
4 or 5 slices of fried toast.
1 heaping tablespoonful grated cheese.

Melt the butter. When hot break into this the eggs, stir in the gravy, cheese and seasoning. Stir quickly from the bottom, until the whole is a soft yellow mass. Have ready in the dish slices of fried toast. Heap the shirred eggs upon this, and serve before it hardens.

Scalloped Eggs.—

6 eggs.
5 spoonfuls minced ham, (other cold meat may be used).
1 spoonful chopped parsley.
½ spoonful minced onion.
3 spoonfuls cream.
1 spoonful melted butter.
½ cupful bread-crumbs, moistened with milk and a spoonful melted butter.

Line the bottom of a small deep dish, well buttered, with the soaked bread-crumbs, put upon these a layer of the ham with the onions and parsley. Set in the oven covered until smoking hot. Beat the eggs thoroughly, stir in the cream and 1 spoonful of melted butter, pour over the ham; put the dish uncovered back into the oven and bake until the eggs are done.

Scrambled Eggs.—Beat the eggs thoroughly, adding 1 tablespoonful of sweet milk for each egg. Season with pepper and salt and melt 1 teaspoonful of butter in a frying pan. Turn the eggs in, stir constantly until a light yellow mass. Serve quickly.

Baked Eggs.—Break the eggs carefully into a buttered dish, sprinkle with pepper and salt, put a bit of butter on each and bake until the whites are well set. The eggs may be broken separately into gem irons, seasoned as above and baked.

Ham and Eggs Fried.—Fry the ham nicely, break the eggs carefully into the gravy. Baste the eggs with the dripping, using a spoon, until the yolks are seared. When sufficiently cooked arrange on a platter with the ham and serve.

Steamed Eggs.—Butter a pie-plate and break in the eggs

carefully. Put in a steamer over boiling water and steam until done. If broken separately into patty-pans and steamed in the same manner they will be more ornamental. Eggs are lighter and more tender steamed than boiled.

Ham and Eggs Baked.—½ pound of cracker-crumbs mixed with ½ pound of lean ham minced. The ham may be either boiled or fried. Moisten with a little water and butter. Put the mixture in a baking dish (broad and shallow). Make depressions in it the size of an egg and break one egg into each depression. Bake a delicate brown in a hot oven.

Hash and Eggs.—Hash is nice served in the same manner.

Curried Eggs (*India*).—Fry 2 onions in butter, adding 1 teaspoonful of curry powder. (See Soups.) Pour in 1 pint of broth or soup stock. Let stew until the onions are tender, then stir in a cupful of cream or milk slightly thickened with cornstarch, and a teaspoonful of sugar; simmer a few minutes. Then lay in 6 or 8 hard-boiled eggs cut in halves or quarters. Heat through, not boiling. Cocoa milk instead of cream improves the dish. Serve with rice.

Omelets.—Keep a separate pan for omelets that it may be always bright and smooth and thus prevent any trouble in turning out.

Omelet—Plain.—4 eggs, whites and yolks beaten separately, 2 tablespoonfuls of milk; 1 teaspoonful cornstarch. Dissolve the cornstarch in the milk, season with pepper and salt. Turn into a buttered frying-pan. When browned on the underside place a plate over the pan and turn the omelet out. May be baked instead. A cream sauce may be turned over it.

Cream Sauce.—

1 pint of rich milk.
1 tablespoonful cornstarch.
1 tablespoonful butter.

Dissolve the cornstarch in part of the milk. Stir together and let it boil up, adding a pinch of salt.

Tomato Omelet.—

6 eggs well beaten.
4 medium sized tomatoes.

Peel and chop the tomatoes, season with pepper and salt. Rub 2 tablespoonfuls of flour with 1 tablespoonful of butter and mix with the tomatoes. Stir into this the beaten eggs and cook as for other omelets. The tomatoes must be chopped very fine, and unless they are thoroughly ripe should be slightly cooked before using.

Bread Omelet.—Let a cup of sweet milk come to a boil and pour it over 1 teacupful of fine bread-crumbs. Break 6 eggs into a bowl, stir (not beat) till well mixed, then add to the bread and milk. Mix, season with salt and pepper, pour into a hot frying-pan with a tablespoonful of melted butter. Cover and cook slowly. It should be about one inch thick. Cut in squares and turn. Serve hot. This will make a breakfast for five persons. A nice change is to sprinkle the squares thickly with powdered sugar. Cracker may be substituted for the bread.

Omelet Souffle.—

6 eggs, yolks and whites beaten separately.
6 tablespoonfuls powdered sugar.
1 tablespoonful any flavoring extract.

Stir the yolks and sugar to a cream. Beat the whites to a stiff froth. Mix the two quickly. Heat 2 tablespoonfuls of butter in a frying-pan. When it bubbles pour in the omelet and cook like a plain one. Put over a slower fire, as it scorches easily. Loosen from the bottom and sides of the pan occasionally with a knife. Turn upon a hot dish, sift with powdered sugar and serve immediately, as it falls quickly. For an omelet mixed in this manner ten minutes will suffice to cook nicely. This makes a dainty dessert. If sent to the table in a warm dish there will be no danger of its becoming heavy, or falling.

Green Corn Omelet.—Take 12 ears of green corn, 5 eggs, salt and pepper to suit. Split the middle of each row of corn and scrape from the cobs. Beat the eggs thoroughly. Take it by the tablespoonful, roll in bread-crumbs and fry a delicate brown, in butter.

Omelet with Jelly (*for Dessert*).—Cook a plain omelet and when cooked spread half with jelly or jam of any kind. Fold and turn out. Lay little squares of jelly around it. Whipped cream may be spread over the top, making a delicious dish.

Cheese Omelet.—Butter and cut in quarters a sufficient number of slices of bread to line a medium-sized pudding dish. Sprinkle over small pieces of dry or stale cheese (fresh can be used of course), another layer of buttered bread, then more cheese, and so on until the dish is full. Make a custard of 1 pint of milk, 2 eggs and a pinch of salt. Pour over the bread and cheese. Bake one-half hour in a quick oven.

Apple Omelet.—

12 apples.
½ cupful of butter.
1 cupful of sugar.
4 eggs well beaten.
Bread-crumbs.

Cook the apples as for sauce, stir in the butter and sugar. Let cool and add the beaten eggs. Butter a baking dish thoroughly, strew the bottom and sides thickly with bread-crumbs; turn in the apple mixture, cover the top with bread-crumbs and bake. Turn out when done and grate sugar over the top. Nice dessert.

Cabbage Omelet.—4 eggs, yolks and whites beaten separately. To the yolks add 1 small teacup of sweet milk. Pepper and salt to taste. Stir in a cup of cold boiled cabbage, chopped fine. Have sufficient butter in a saucepan to cover the bottom. Stir the beaten whites into the mixture. Pour into the hot butter and cook as for other omelets. This is an appetizing side dish.

Green Corn Omelet.—Take the kernels from 12 ears of corn, 5 eggs, salt and pepper to suit. Beat the eggs well. Mix with this bread-crumbs and add the corn. Fry in butter a delicate brown.

CONDIMENTS.

SAUCES.

SAUCES are done when they boil from the side of the pan.

Olive Oil should always be added to a salad dressing before the vinegar is used, to prevent curdling; then add the vinegar, stirring constantly.

Melted Butter, not hot, may be substituted for salad or olive oil.

A Wooden Spoon, or fork is best to stir salads, and a wooden paddle, or even a stick, is better for gravies or sauces than a metal spoon.

Keep a stalk of parsley growing all winter with the other house plants. A sprig from it now and then will be found very convenient for seasoning soups and gravies.

The most common sweet herbs used in flavoring are thyme, mint, sweet marjoram, summer savory and sage. To prepare these, as well as parsley for winter use see Soups.

Butter, and sauces containing eggs, should never boil, but simply come up to a cream.

Fruit used for catsups should be perfect. Cook in porcelain kettles; bottle in glass or stone jars. Never use tin.

Salads may be garnished with the whites of hard-boiled eggs cut in rings and laid each on a small lettuce leaf arranged on the edge of the dish, or hard-boiled eggs may be simply sliced and placed around the dish.

Celery may be fringed by sticking several needles into a cork and combing the celery with this, or it may be split up with a sharp knife. Cut the celery in pieces two inches long. Throw in cold water to curl.

Celery prepared thus may be seasoned with vinegar, pepper and salt and used as a salad.

Celery seed can be used in place of fresh celery for seasoning.

For Curry Powder, see Soups. A little curry powder is nice with maccaroni and cheese. Let each add it to suit his or her taste.

Salad Dressing may be bottled and kept for use.

Sauces are to be served with meats, fish, game and fowl.

Crackers are nice served with salads.

Cream Sauce or White Sauce.—

2 tablespoonfuls of flour.
2 tablespoonfuls of butter.
1 large cupful of milk or cream.

Rub butter and flour smooth in a saucepan over the fire and add the boiling milk or cream gradually, stirring until all is smooth. Season with salt.

White Sauce, plain, is made in the same manner, substituting water for milk.

These sauces are useful in many ways for codfish, vegetables, boiled fish, etc.

White Sauce, for Fish or Game.—

1 cupful of white soup-stock.
1 cupful of cream or milk.
1 tablespoonful of chopped onion.
1 tablespoonful of lemon juice.
2 tablespoonfuls of butter.
2 tablespoonfuls of flour.
1 teaspoonful of salt.
$\frac{1}{4}$ teaspoonful of pepper.

Cook butter and onion together ten minutes; stir in the flour and let froth up. Add the boiling stock; let it boil a minute, then add milk and seasoning. Boil up again, strain if desired; serve, adding the lemon juice last of all. This sauce may be used for boiled or baked fish, meats or game.

Brown Gravy or Sauce.—Roll 4 tablespoonfuls of butter in flour; put in a stewpan, adding an onion, sliced thin. Let it brown together, and season with 1 teaspoonful of salt, half as much

pepper and the same amount grated lemon peel. Add to it by degrees, ½ pint water. Let boil and serve with meat or poultry. Some like a pinch of sage added. Soup is better than water.

Gravy for Hash.—This gravy may also be served with cold meats:

½ pound of cold beef.
½ pint cold water.
1 small onion.
1 teaspoonful of catsup.
½ teaspoonful of arrowroot or corn starch.

Season to suit, with salt and pepper. After the gravy has simmered sufficiently , and extracted all the juice from the beef, strain carefully into the gravy—not allowing any of the beef or onion to remain in it. This will be found a great addition served with hashes or cold meats.

Currant Jelly Sauce for Game or Roast Beef.—

3 tablespoonfuls of butter.
1 onion, small.
1 bay leaf.
1 sprig of celery.
2 tablespoonfuls of vinegar.
2 tablespoonfuls of flour.
1 pint of soup stock.
1 half cup of currant jelly.

Cook the butter and onion together until the onion begins to color. Add the flour and herbs and stir until brown ; then the soup-stock and vinegar. Season to taste with salt and pepper. Let it simmer twenty minutes, strain, and add the half cup of jelly, stirring it over the fire until it dissolves.

Mint Sauce.—To be served with roast lamb and mutton:

2 tablespoonfuls of fresh mint, chopped very fine.
1 tablespoonful of white sugar.
1 teacupful of cider vinegar.

Put the vinegar and sugar into the gravy, stir in the mint and let it stand an hour before using.

Drawn Butter Sauce.—Rub three teaspoonfuls of flour smooth in a little cold water and stir into a half-pint of boiling

water or white soup-stock; let it boil up once or twice and add to it ½ cup of butter cut in bits; set it where it will melt gradually. Season with salt and pepper and remove. If the butter is to be served with fish, cut up several hard-boiled eggs and add to it. A little curry powder sprinkled in will convert this into a CURRY SAUCE.

Curry Sauce, Burnt Butter.—Put 2 tablespoonfuls of butter into a saucepan over the fire; when burned brown add ½ teacupful of vinegar, a little pepper and salt. This is nice for fish, salads or eggs. Especially nice for wilted lettuce.

Caper Sauce.—Melt in a saucepan a piece of butter the size of an egg and add 2 even tablespoonfuls of sifted flour. Stir steadily until smooth, and add slowly 1 pint of milk or milk and water, or water alone. Add 2 tablespoonfuls of capers and a dash of Cayenne pepper. The juice of half a lemon is an addition. Nice for mutton or lamb.

Lemon Sauce.—Make a drawn butter sauce; cut a lemon into very thin slices, take out the seeds and stir the slices into the sauce; give it one boil, then serve over boiled fish, fowl or meat. Vinegar and a very little mustard may take the place of lemon.

Hollandaise Sauce.—Take 2 tablespoonfuls of flour rubbed smooth in a little cold water; stir this in 1 pint of water, place on the fire. When cooked add pepper, salt, 1 tablespoonful of lemon juice and the yolks of two eggs. Set back on the stove and add ½ cup of butter; stir all the time until this dissolves.

A little mustard may be added if liked.

Serve with fish. Capers make the above delicious for boiled lamb.

Maitre d'Hotel Butter.—

1 tablespoonful butter.
1 teaspoonful chopped parsley.
Juice ½ lemon.

Cream the butter. Add the parsley and lemon juice. Spread over the fish and let soak in. This is nice also for porterhouse or other steaks.

White Celery Sauce for Boiled Poultry.—Boil 5 or 6 heads of celery (cutting off the green tops and chop the remainder

in inch long bits,) boil in 1 pint of water until tender. Mix 1 tablespoonful of flour with a little milk, and stir into a pint of cream or milk. Add 1 tablespoonful of butter, and pour into the celery. Season with salt and let it just boil up.

Oyster Sauce.—Put ½ pint of milk into a stewpan over the fire. Rub 1 tablespoonful of flour with ½ cup of butter. When the milk boils put with it a pint of small oysters, then pour over the butter and flour ½ a pint of boiling water, stirring all the time. When smooth, add it to the milk and oysters. Season with salt, pepper, and serve with boiled meat, turkey or fowl.

Horse-radish Sauce (For Roast Beef).—

4 tablespoonfuls grated horse-radish.
2 tablespoonfuls sweet cream.

Season with a little mustard and salt. Mix and add 4 tablespoonfuls best vinegar. Mix and stir well.

Egg Sauce.—

2 hard-boiled eggs mashed fine.
1 tablespoonful melted butter mixed with the eggs.
½ teacupful milk.
1 tablespoonful of flour made smooth with milk.

Stir all together. Heat to boiling point and serve, first seasoning with salt and pepper. A boiled onion chopped fine is sometimes added. Send up with fresh fish. Or, omit the onion and add 1 teaspoonful mustard.

Onion Sauce.—Parboil 4 or 5 onions in water. Drain. Cover with milk. Let them boil gently one-half hour. Turn off the milk. Chop the onions fine. Put 1 tablespoonful of butter into the saucepan. Stir in 1 teaspoonful of flour smoothly. Add the milk by degrees. Stir until it thickens. Add the onions and let it boil up. Serve with rabbits, tripe, boiled poultry, or boiled fresh meat.

Chilli Sauce.—

1 peck large ripe tomatoes.
16 green peppers.
4 large onions.
6 tablespoonfuls sugar.
2 tablespoonfuls salt.

2 tablespoonfuls ground cinnamon.
1 tablespoonful ground cloves.
1 tablespoonful black pepper.
4 cups cider vinegar.
1 tablespoonful ground allspice.

Chop fine, or the tomatoes can be simply cut up with a knife. Add the sugar and salt and boil down quite thick. From two to three hours will suffice. When nearly done add the vinegar and spices and boil a short time longer. Bottle.

Shrimp Sauce.—

1 pint of broth or water.
1 heaping tablespoonful butter.
1 heaping tablespoonful flour.
½ can of shrimps.
Yolk of 1 egg.

Stir the flour and butter together over the fire. When this boils up add the broth or water. Let it cook until thick two or three minutes. Drop in the yolk of an egg and beat. Season with salt and pepper, and put in the canned shrimps.

Mushroom Sauce.—½ pint of mushrooms cut in bits. If canned, drain from their liquor and fry with 1 tablespoonful of butter. Season with pepper and salt. When slightly colored draw to one side of the pan. Put in a heaping spoonful of flour and rub smooth with hot butter. When the flour is a little browned pour the mushroom liquor in gradually, adding a few tablespoonfuls of water. If fresh, pour in a cup of boiling water, covering the mushrooms. Let all boil up together and squeeze in the juice of a lemon. Serve with beefsteak or roast meats. This sauce may be poured over a beefsteak. Nice with poultry.

Parsley Sauce.—Boil a bunch of parsley a minute or so in salted water. Drain. Chop fine, omitting the stems. Stir this into drawn butter, sauce or melted butter, allowing 2 small tablespoonfuls of leaves to ½ a pint of the sauce. Serve with boiled fowl, boiled fish or boiled veal.

Lobster Sauce.—Make a rich drawn butter sauce, seasoning highly with blades of mace and whole pepper. Take a cold boiled lobster, chop the meat of the body fine and rub through a colander

into the butter. Rub the spawn smooth with a little butter. Cut the flesh off claws and tail into dice and stir in. Let all boil up and serve with fresh salmon, or other boiled fish.

Anchovy Sauce.—Stir 2 tablespoonfuls of anchovy essence into a cup of drawn butter. Let it boil up. If not rich enough add a little melted butter, or an anchovy may be soaked an hour in cold water, and then put in ½ pint of cold water and brought to a simmer until the fish dissolves. Strain. Add 2 tablespoonfuls of vinegar and ½ cup melted butter.

Spiced Mustard.—

¼ pound mustard.
2 tablespoonfuls sugar.
1 teaspoonful each of ground cinnamon, allspice and cloves.
1 small teaspoonful of salt.

Mix well. Add good vinegar until the desired consistency. Put in a glass pickle jar and let it stand one week before using.

Prepared Mustard.—

1 pint of good vinegar.
¼ pound of mustard.
2 tablespoonfuls sugar.
1 tablespoonful salt.
1 teaspoonful white pepper.

Let the vinegar come to a boil. Stir in the other ingredients, and let the mixture boil five minutes.

Tomato Mustard.—Make a tomato catsup, strain through a sieve, and thicken to suit with mustard flour. Simmer a short time. Bottle for use.

French Mustard.—Slice 1 large onion into 1 cupful of vinegar and leave a day or two. Pour off the vinegar and add to it—

1 teaspoonful pepper.
1 teaspoonful salt.
1 tablespoonful sugar.

Thicken with mustard flour to the proper consistency, first rubbing the mustard smooth in a little vinegar. A little salad oil is considered an improvement by many. Bottle, cork closely and wait a week before using.

CATSUPS.

Tomato Catsup — Unrivalled.—½ bushel tomatoes. Boil three hours. Strain out skins and seeds and add:

3 pints vinegar.
½ pound salt.
¼ pound black pepper.
1 tablespoonful Cayenne pepper.
2 tablespoonfuls ground cloves.
4 tablespoonfuls allspice.
2 pounds brown sugar.

Boil one hour. Cannot be excelled. 2 tablespoonfuls of celery seed is an addition.

Tomato Catsup (II).—

1 gallon ripe tomatoes.
2 tablespoonfuls salt.
4 tablespoonfuls black pepper.
4 tablespoonfuls yellow mustard.
½ tablespoonful allspice.
1 pint vinegar.

Cook well. Strain thin, and boil four hours. 2 large onions may be boiled in the catsup and removed whole before bottling.

Cucumber Catsup.—Grate large, green cucumbers on a horse-radish grater, drain well, salt to taste and pepper strongly, first putting through a sieve to remove seed. Add an abundance of grated horse-radish and sufficient vinegar to make the consistency of tomato catsup.

Bottle, keep in a cool place. Very appetizing. May be made without the horse-radish, in which case do not season until ready to use, as salt injures the vinegar.

Grape Catsup.—

5 pounds of ripe grapes, picked from the stems.
3 pounds of sugar.
1 pint of vinegar.
1 tablespoonful each of cinnamon, pepper and cloves.
½ teaspoonful of salt.

Boil the grapes and strain through a sieve to remove seeds and skins. Add the other ingredients and boil until thick.

Cherry Catsup.—

1 pint of cherry juice.
¾ pound of sugar.
1 teaspoonful of ground cinnamon.
1 teaspoonful ground cloves.
A dash of Cayenne pepper.

Boil to a thick syrup and bottle. A nice way of using up the surplus juice left in canning cherries.

Mushroom Catsup.—Put a layer of fresh mushrooms in a deep dish, sprinkle a little salt over, then another layer of mushrooms and salt alternately until the mushrooms are used up. Let this stand several days, then mash fine and to each quart put 1 tablespoonful of vinegar, 1 teaspoonful of black pepper and ½ teaspoonful cloves. Turn into a stone jar, set the jar in a kettle of boiling water and let boil two hours, then strain without squeezing the mushrooms. Boil the juice a quarter of an hour, skim well, let stand a few hours to settle; strain carefully through a sieve, bottle and cork tight. Keep in a cool place.

Walnut Catsup.—Procure the green walnuts by the last of June; prick thoroughly and cover in a jar with strong salt and water for a week or ten days, stirring often. Bruise to a pulp and turn boiling vinegar over them. Let them remain covered with vinegar several days, stirring up each day. Then put through a colander into a kettle, add a cupful of fresh vinegar and season highly in the proportion of 2 tablespoonfuls of pepper, 1 of nutmeg, 1 of allspice, 1 of cloves, together with a dash of Cayenne, to each quart of catsup. Boil one hour. Bottle and cork when cold.

Cold Catsup.—

½ peck of ripe tomatoes, chopped fine.
1 cupful grated horse-radish.
½ cupful of salt.
1 cup mustard seed.
2 red peppers, chopped fine.
1 cupful nasturtium seed, chopped.

1 cupful chopped onion.
1 cupful sugar, brown.
1 quart of vinegar.
3 stalks of celery, chopped fine.
Celery seed may be substituted.
1 tablespoonful black pepper.
1 tablespoonful powdered cinnamon.
1 teaspoonful powdered cloves.

Mix well, and bottle *without cooking*.

Green Tomato Catsup.—

7 pounds of green tomatoes, chopped.
1 quart of vinegar.
4 red peppers.
Boil together one and a half hours. Then add
1 pound of sugar, brown.
2 tablespoonfuls of mustard.
1 teaspoonful ground cloves.
2 tablespoonfuls of salt.
1 tablespoonful of allspice.
1 tablespoonful of cinnamon.

Boil as long as three hours. Put up in bottles or cans and seal. Serve with meats, excellent.

Tomato Soy.—Take ripe tomatoes, medium sized, prick with a fork, lay in a deep dish sprinkling each layer well with salt. Let them stand four or five days, then remove and put in vinegar for one night. Drain off the vinegar and to each peck of tomatoes add ½ pint mustard seed, ½ ounce of cloves and 1 ounce of black pepper. Pack the tomatoes in a jar with a layer of sliced onions to a layer of tomatoes, dredging each liberally with the spices and mustard seed. In ten days they will be ready for the table.

Spiced Tomatoes.—

2 pounds of ripe tomatoes, peeled.
1 pound of brown sugar.
½ pint of cider vinegar.
1 dozen cloves.
2 dozen kernels allspice.

Put all together in a preserving kettle over a slow fire. When

the tomatoes are well cooked take out in a dish to cool and let the syrup boil. When the tomatoes are cold, return to the syrup and boil until they are dark red in color. Remove again and let the syrup boil until the consistency of molasses. When thoroughly cold, bottle and seal in jars.

Spiced Currants or Currant Catsup.—

5 pounds of currants, picked from the stem and crushed.
3 pounds of brown sugar.
¾ pint of vinegar.
1 tablespoonful of cinnamon.
1 teaspoonful of cloves.
1 tablespoonful of allspice.

Boil hard half an hour.

Spiced Grapes.—

10 pounds of grapes.
6 pounds of sugar.
1 quart of vinegar.
2 tablespoonfuls of cloves.
4 tablespoonfuls of cinnamon.

Boil slowly until the fruit is well broken, then rub through a colander. Put up in glasses and seal hot with egg paper.

Spiced Gooseberries.—Prepare same as spiced grapes.

Spiced Cherries.—Make same as spiced grapes, but do not put through colander.

Gooseberry Catsup.—

10 pounds of ripe gooseberries.
5 pounds of brown sugar.
3 pints of vinegar.

Boil in vinegar, ½ the sugar and the berries, until they are very soft, and rub through a colander to remove the skins, then add the remainder of the sugar and

2 tablespoonfuls of cinnamon.
1 teaspoonful of cloves.
3 nutmegs, grated.
1 tablespoonful of allspice.

Cook until the required consistency.

Spiced Peaches.—

Pare, stone and halve 9 pounds of peaches. Add
4 pounds of sugar.
1 pint of vinegar.
1 teaspoonful of cloves (whole cloves).
3 or 4 sticks of cinnamon and mace.

Let it boil one half hour, or less if they grow too soft.

SALADS.

Nonpareil Salad Dressing.—This sauce may be bottled, corked and kept for several weeks and will be found very convenient to have on hand.

8 yolks of eggs, well beaten.
1 cupful of white sugar.
1 tablespoonful made mustard.
½ teacupful of rich cream, (milk can be used as a poor substitute).
1 tablespoonful of salt.
1 tablespoonful of black pepper.
A dash of Cayenne.

Mix thoroughly. Put over the fire.

1½ pints of vinegar.
1 cupful of butter.

Let it boil and pour over the other ingredients, stirring all the time. This is nice for lettuce as well as cabbage and other slaws. 1 tablespoonful made mustard may be added. 4 whole eggs may be used instead of 8 yolks, though the color will not be as rich.

Cream Dressing for Salad.—

1 cupful sweet fresh cream.
1 spoonful cornstarch or fine flour.
2 whites of eggs.
3 spoonfuls vinegar.
2 spoonfuls salad oil or melted butter.
2 spoonfuls powdered sugar.
1 level spoonful salt.
1 spoonful pepper.
1 spoonful made mustard.

Heat the cream almost to boiling; stir in the flour, previously wet with cold milk. Boil eight minutes, stirring all the time; add sugar and take from the fire. When half cold beat in whipped whites of eggs. Set aside to cool. When quite cold whip in the oil, pepper, mustard and salt, and if the salad is ready add the vinegar and pour over it. Especially nice for lettuce, and very excellent as a chicken salad. With this dressing use only the white meat. If wished with more liquid add more vinegar for slaw.

Mayonnaise Dressing.—

2 yolks of eggs, well-beaten.
½ teaspoonful mustard.
1½ teaspoonfuls vinegar.
½ teaspoonful salt.
Small half cupful salad oil.
Pinch of red pepper.

Have all the materials as cold as possible. Beat the egg and mustard one minute and begin adding the oil a drop at a time, beating continually. When like a jelly add a little lemon juice, and begin with a few drops of vinegar at a time, beating all the while. If there is a tendency to curdle put back on ice a few minutes. When the vinegar is used up add the salt and pepper; whip five minutes more. Pour into a glass or silver pitcher and keep on ice until served. This dressing will keep a long time, and may be made in advance when yolks are left over from baking. Cork the bottle with a glass stopper.

By using the whites of eggs a white mayonnaise sauce is formed. Mayonnaise sauce is suitable for all kinds of salad, chicken, lettuce, tomatoes, etc. The yolks of two eggs will answer for every three guests, though this is a large allowance.

Boiled Salad Dressing (*cheap and good*).—

1 heaping teaspoonful mustard.
1 tablespoonful sugar.
1 tablespoonful melted butter or salad oil.
2 tablespoonfuls of cream or buttermilk, sweet milk or sour.
6 tablespoonfuls of vinegar.
1 egg.

Mix the mustard smoothly in part of the vinegar, add the remainder of the vinegar and sugar. Beat the egg and butter or oil together, stir in the cream or milk and pour into the vinegar and mustard, mixing well. Let it boil a few moments, stirring briskly. Cool before using. It will keep several days, is good and cheap, and can be used with lettuce or cold meat, fowl, potatoes, or any cold pieces are made palatable by using this dressing.

Hot Cabbage Salad or Slaw.—Take a firm white head of cabbage, shred or chop enough to nearly fill a quart dish, sprinkle the top with ½ teaspoonful of black pepper and 2 or 3 tablespoonfuls of white sugar. Put a small half cup of butter in a saucepan; when it is browned stir in to it ½ cup of sour cream or milk, 3 well-beaten eggs, 1 cup of vinegar. Let it boil a moment. Pour over the cabbage, cover and keep in a warm place until wanted.

Cabbage Slaw with Cooked Dressing.—

1 head of cabbage chopped fine.
3 hard-boiled eggs chopped.
Season with salt and pepper.

DRESSING:

3 eggs well-beaten.
1 cupful vinegar.
1 teacupful sweet cream (or milk).
1 tablespoonful butter.
2 tablespoonfuls sugar.

Put the vinegar in a saucepan and let it boil, add the other ingredients. When the mixture is like custard pour boiling hot over the cabbage, stirring slowly. This is nice hot for dinner. It will answer also when cold for salad.

Cold Slaw with Cold Cream Dressing.—Shred the cabbage fine, season with salt and pour over it the following dressing:

4 tablespoonfuls of whipped cream, either sweet or sour.
4 tablespoonfuls sugar.
8 tablespoonfuls vinegar.
1 teaspoonful mustard.

Potato Salad Plain.—

1 pint cold boiled potatoes chopped.

1 small onion chopped.
½ cup vinegar.
1 teaspoonful melted butter.
Parsley, salt and pepper to taste.

One or two hard-boiled eggs chopped are also good.

Potato Salad.—

8 cold boiled potatoes sliced.
1 silver skinned onion cut fine and strewed between the sliced potato.

Arrange in a glass dish and pour over it while hot the boiled salad dressing or the nonpariel dressing given in this department. Serve at once or allow the salad to become perfectly cold. A very tasteful lunch, or supper dish. Garnish with parsley, small pickled cucumbers, boiled beets or carrots cut in dice.

Mayonnaise Potato Salad.—Make as above and pour over instead of the dressing Mayonnaise Sauce.

Hot Potato Salad.—Boil potatoes in the skin. Peel immediately, cut in thin slices, put a layer in a dish, sprinkle while hot with vinegar and butter heated together. Season with pepper and salt and repeat with each layer until the dish is filled. This dish, if the potatoes are good, will be an appetizing dish when cold.

Lettuce Salad.—

3 heads lettuce chopped.
1 cupful boiling sweet milk.
1 small teacupful vinegar.
1 tablespoonful butter.
2 eggs well beaten.
1 tablespoonful white sugar.
1 teaspoonful celery essence.
Salt and pepper to suit.

Heat the milk and vinegar in separate vessels. When the vinegar boils put in the butter, sugar and seasoning. Boil up once and pour over the lettuce. To the hot milk add the eggs. Cook one moment after they begin to thicken. Pour this custard over salad, stir quickly, cover and set to cool.

Cauliflower Salad.—Break a head of cauliflower into suit-

able pieces. Boil in salted water three-fourths of an hour and cool, or make use of the vegetable that may be left from dinner and serve with nonpareil or cream salad dressing, or boiled dressing.

Celery Salad.—

2 bunches celery.
2 tablespoonfuls salad oil.
2 tablespoonfuls of vinegar.
½ teaspoonful each of salt and pepper.

Lay the celery in cold water for an hour. Cut in inch lengths or chop coarsely. Mix the oil, vinegar and seasoning and stir thoroughly into the celery. Equal parts of celery and chopped cabbage may be used.

Tomato Salad.—Peel and slice the tomatoes. Set them in a cool place, on ice if possible.

1 egg beaten very light.
2 teaspoonfuls of sugar.
1 onion chopped fine.
2 tablespoonfuls vinegar.
1 tablespoonful of lemon juice.
1 teaspoonful of salt.
2 tablespoonfuls sweet oil.
Pinch of Cayenne pepper.

Mix thoroughly, adding the oil last. Pour over the tomatoes and garnish with hard-boiled eggs. This quantity of dressing will answer for one quart of sliced tomatoes.

Tomato Mayonnaise.—A mayonnaise dressing may be used instead. The tomatoes sliced half an inch thick and a little of the dressing put on each slice.

Salmon Salad.—

1 can fresh salmon.
4 bunches celery (or an equal amount white cabbage may be used).

Chop as for chicken salad and pour over the following dressing:

1 teaspoonful mustard.
2 tablespoonfuls vinegar.
2 yolks of eggs.
Salt to taste, a little Cayenne pepper; mix thoroughly.

Chicken Salad.—

1 large boiled chicken, cold.
3 heads of celery, white part.
Equal amount of white cabbage, chopped.
1 or 2 heads of young lettuce if convenient.
10 hard-boiled eggs.
2 tablespoonfuls of ground mustard.
1 teaspoonful of black pepper.
$\frac{2}{3}$ cupful salad oil or melted butter.
$\frac{1}{2}$ teaspoonful salt.
1 cupful of vinegar.

Cut the dark and light meat of the fowl in small dice, removing skin and fat. Chop the cabbage and lettuce. Mix all together well. For the dressing—rub the yolks of the eggs with the oil or butter (the oil taken from the liquor is better in this case than either). Stir in the mustard, salt, pepper and vinegar; pour this over the chicken and celery and mix thoroughly; shape in as compact form as possible and garnish with the whites of the eggs cut in rings, laying each one on a small leaf of lettuce, or garnish with a double row of olives. In this case, chop the whites of the eggs with the salad.

Cabbage can be used in place of celery, and the flavor improved by soaking an ounce of celery seed over night in the vinegar to be used.

Cream Chicken Salad may be made by following the above rule, except that the white meat alone must be used, and substitute for the above dressing the Cream Salad dressing. Do not mix this dressing with the meat, but pour it over the top.

Chicken Salad (II).—

1 full-grown chicken, boiled tender; when cold cut in bits.
2 heads of lettuce, or an equal amount of white cabbage.

Dressing—1 cup boiling water.
1 spoonful corn starch, wet with cold water.
1 tablespoonful fat, skimmed from the liquor.
$\frac{1}{2}$ cupful of vinegar.

1 teaspoonful made mustard.
1 raw egg, well beaten.
2 hard-boiled eggs.
1 spoonful powdered sugar.
1 teaspoonful black pepper.
½ teaspoonful of salt.

Omit fat and skin of fowl. To the boiling water add the corn starch; rub the yolks of hard-boiled eggs smooth in the fat and stir together with the other ingredients. Chop up the whites with the salad or reserve for garnishing. Remove from the fire and whip in the beaten egg. Pour over the salad. Garnish as above.

Mayonnaise Chicken Salad.—Mix chopped chicken and celery, 2 heads of celery to 1 fowl; arrange in a salad bowl and pour over it a Mayonnaise sauce.

Veal Salad.—Boil a piece of veal; the hock is good. Pick the meat from the bones and chop, not fine. Rub the yolks of 4 hard-boiled eggs into a smooth paste. Add ½ teacupful of melted butter (some prefer olive oil), the same of vinegar, 2 tablespoonfuls of dry mustard, 1 tablespoonful of sugar and 1 teaspoonful each of pepper and salt. Stir with the meat. Mince ⅓ as much celery, white lettuce or cabbage as meat; mix and add just before serving. Use the whites of the eggs cut in rings, and parsley for garnishing.

Lobster Salad. Pick the meat from 1 or 2 lobsters; cut in dice and mix with twice the quantity of finely chopped lettuce, blanched celery or white cabbage. Arrange lightly in a dish and pour over it almost any salad dressing—nonpareil, cream or mayonnaise or the following:

2 yolks of eggs, hard-boiled.
2 tablespoonfuls of olive oil.
Rub together.
1 teaspoonful of fine salt.
1 teaspoonful made mustard.
½ cupful of vinegar.

Mix and stir slowly through the eggs. Pour over the salad. Garnish with sliced cucumber pickles, rings of white of eggs, or parsley, with beets cut in fancy shapes.

Oyster Salad.—

1 quart oysters.
1 bunch celery.
1 raw egg.
Yolks of 2 hard-boiled eggs.
2 tablespoonfuls of olive oil, or melted butter.
1 teaspoonful each of pepper, salt and made mustard.
½ cupful of vinegar.

Whip the raw eggs with the oil or butter and sugar. Rub the hard-boiled yolks with the seasoning. Mix with the raw egg and beat in the vinegar slowly.

Drain the oysters and cut in small pieces with a sharp knife; cut the celery in bits. Mix together with ½ the dressing. Pour the rest of the dressing over the salad. Mix; garnish with olives, or arrange a large spoonful on a lettuce leaf and pour a little of the dressing on the top; arrange the leaves so filled upon a fancy platter and serve.

Sweet-bread Salad.—Boil sweet-breads, slice and mix with sliced boiled potatoes and celery; serve on lettuce with any preferred dressing.

Salade a la Russe.—Cut up a variety of vegetables in salted water and boil tender. The idea is to have as many colors as possible. Beets must be boiled separately and whole to save their color, cutting them afterward. Drain, season with pepper, butter and vinegar. A few cooked green peas are an improvement. Heap in a salad dish in the form of a pyramid and cover lightly with nonpareil, mayonnaise or boiled dressing.

Egg Salad.—Two large heads of lettuce, coarsely minced; 8 hard-boiled eggs, 1 small teacupful of sweet cream, or 2 tablespoonfuls salad oil (or melted butter), vinegar, mustard, pepper and salt to taste. When lettuce cannot be obtained, part of a small head of cabbage may be substituted, but this must be shaved with a sharp knife, not minced.

Cheese Salad.—When lettuce is obtainable cheese salad may be made after the above formula, omitting the eggs, and using finely minced cheese instead.

Either of the above salads will be found highly palatable and nourishing in the absence of meat.

Crab Salad.—

6 boiled crabs.

1 cupful chopped white cabbage.

½ cupful salad dressing, cream or nonpareil.

Pick the meat out of the crabs, cutting the best parts in pieces. Rub the remainder in the salad dressing; add a little mustard; mix cabbage and dressing thoroughly, and stir in the crab meat lightly.

Cucumbers.—Peel, slice thin and lay in salted water for a short time. Serve with vinegar, pepper and salt; ⅓ as many onions sliced with them is an improvement for most persons. Thick sweet cream may be added. If not perfectly fresh keep in cold water for an hour or two.

Lettuce.—Arrange fresh crisp lettuce leaves in a deep dish. Slice hard-boiled eggs over the top. Serve with vinegar, sugar and a pinch of salt.

Lettuce is nice with mayonnaise sauce.

Water Cress Salad.— Wash and pick over the cress, shake off the moisture and serve. At table pick the twigs apart and season with sugar, pepper, salt, vinegar and oil. This, with crackers and cheese, is sufficient for one course. A window garden of cress kept growing through the winter will be found very useful for salads and garnishes.

Hot Lettuce Salad.—½ cup sour cream, fill the cup with vinegar, 1 egg well beaten; turn all into a frying pan with a little melted butter, or dripping, and a pinch of salt. Have the lettuce prepared, and when the mixture boils pour in the prepared lettuce. Stir well together.

Tomatoes Raw.— Peel, slice thin, pile in a pretty dish, sprinkling salt and pepper between the layers, and put in the cellar or on ice, two or three hours, to cool. In serving let each guest add sugar and vinegar to suit the taste. A few slices of large yellow tomatoes scattered among the red improves the appearance of the dish.

Bean Salad.—String and wash the beans; cook tender in boiling water; remove to cold water to render crisp; drain and cool two hours before serving. Season with pepper, salt and vin-

egar. Drain before serving and add any preferred salad sauce—nonpareil or boiled salad dressing. Cold boiled beans left from dinner may be served in the same manner.

Horse-radish for Winter.—Mix in the following proportions:

1 large cupful grated horse-radish.
2 tablespoonfuls white sugar.
½ teaspoonful salt.
1½ pints cold vinegar.

Bottle and seal.

Spiced Vinegar.—

1 quart vinegar.
2 tablespoonfuls grated horse-radish.
1 ounce whole pepper.
1 ounce whole cloves.
1 ounce whole allspice.
2 ounces white mustard seed.
2 onions, chopped fine.

Simmer altogether five minutes. When cold this may be used for cabbage, beets, pickled eggs, etc. [Various fruit vinegars, raspberry, etc., will be given with table drinks.]

Cabbage and Beet Salad.—

1 raw cabbage chopped fine.
1 quart of chopped red beets, boiled.
1 teaspoonful black pepper.
2 cupfuls brown sugar.
1 tablespoonful salt.

Mix. Cover with vinegar and keep in a close jar.

Beef Salad.—Cut in very thin, small slices and put in a dish with a sprinkling of chopped parsley. Mix in a bowl, one part vinegar to two parts oil, or melted butter. Add pepper, salt and mustard to taste. Beat together and pour over the meat.

GARNISHES.

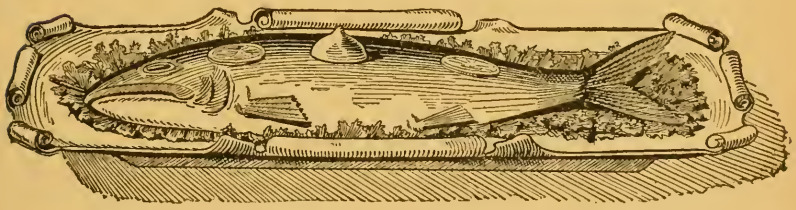
GARNISHES when tastefully used, add much to the appetizing and artistic effect of the whole table; though it is never wise to carry the art of garnishing or decorating any dish to an extreme.

Hollandaise Potatoes for instance, while very tasteful would be a useless waste of time and labor for any but state occasions.

The simple spray of green that is in reach of all, will add a charm to the plainest repast.

A List of the garnitures most commonly used is given below.

To Garnish Fish.—Saratoga potatoes, potato balls, potato



BAKED FISH.

croquettes. Arrange either of these around the edge of platter and serve with the fish.

Hollandaise Potatoes.—Arrange in tiny pyramids of 5 or 7 balls at intervals around the edge of the platter, or in a close double border. Serve with the fish. The potatoes may be mixed for variety, with carrots and beets prepared in the same manner.

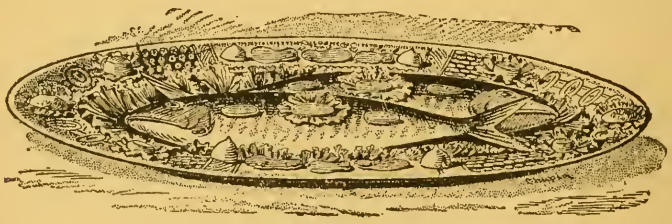
Pickled Beets sliced plain, or cut in fancy shapes. Carrots alternated with the beets. A pretty contrast. Sliced lemon may be used with sprigs of green.

Sliced Lemon.—Arrange around the platter alone, or alternate with small clusters of curled lettuce, parsley or water-cress. The slices may be plain or notched.

Parsley, Lettuce, (curled variety), water-cress, celery tops and curled celery may be used alone; or, with lemon as above, or arrange a vine of parsley, cress or celery, around the edge of the platter; laying one or two sprays of green or a slice of lemon on the fish itself. Curled lettuce may be arranged in clusters around the edge of the platter with spaces between, or with sliced lemons or beets.

Fried Oysters may be arranged in a double row around the edge of the platter and two or three served with fish.

Sheep-Sorrel is pretty and appropriate. Fennel (garden) is also used. Take boiled or fried fennel for mackerel and salmon and serve with the fish. Eggs, hard-boiled and sliced, may be used alone, or alternated with green same as lemon.



MACKEREL.

Various Small Fish.—Arrange as artistically as may be upon the plate with bits of green or lemon.

BEEFSTEAK.

Potatoes garnish beefsteak nicely prepared in any of the ways mentioned for fish.

Lyonnaise potatoes with onions, serve any style of potatoes with steak.

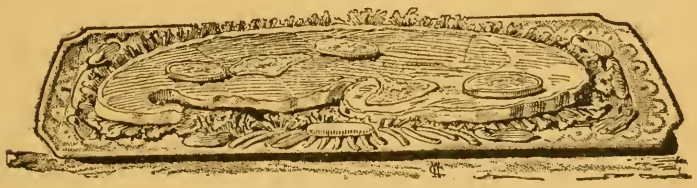
Mushrooms broiled are an extra garnish. Serve with the steak.

Brussel Sprouts and cauliflower should be separated in small pieces.

String-Beans boiled or pickled.

Lemon sliced, alternated with green of any kind.

Tenderloin steak is very nice garnished with lemon and Saratoga potatoes. Serve the potatoes with the steak.



PORTERHOUSE STEAK.

A Porterhouse Steak may have a couple of slices of lemon laid upon it or a spray of parsley; either of these are, without farther garnishing, nice.

CHOPS, CUTLETS, COLD FOWL, COLD MEATS.

Currant Jelly or any other bright jelly laid in spoonfuls around the dish and a little dotted over the meat. This way of garnishing is especially nice for cold tongue or cold sliced meat of any kind. If the jelly is firm enough to cut in diamonds so much the better.

Stock Jellies of all colors are a very suitable decoration for meats.

Parsley and Lemon sliced may be used alone or alternated as for fish.

Dainty sprays of parsley may be placed lightly between the chops, cutlets or cold fowl joints.

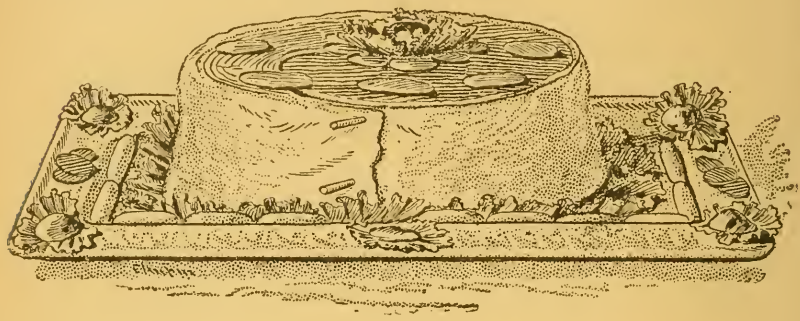
For Sliced Meats decorate the edge of the platter with green. Clusters of parsley or curled lettuce may be placed at the ends only of the platter.

Beets sliced and pickled may be used as for fish alone, or alternated with carrots, parsley, lemon, etc.

Anchovies are an appetizing relish and garnish. Cucumber pickles, small, are also used.

ROAST BEEF, OR VEAL.

Curled Celery, or celery tops, arranged in any of the ways given in this chapter. Lemon and beets sliced, pickled carrots, arranged alone or alternated with any green.



ROAST BEEF.

Currant Jelly of different colors is nice for garnishes.

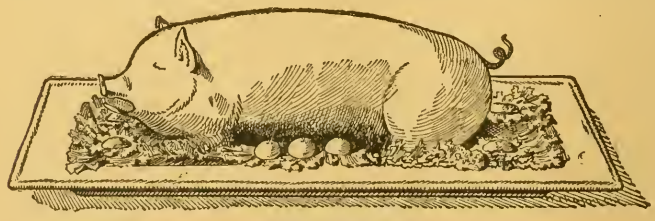
Saratoga Potatoes, Potato Balls, Potato Puffs, Potato Croquettes, Hollandaise Potatoes. Arrange any of these around the edge of the dish and serve.

ROAST PORK.

Any kind of green garnishes.

Fried Apples in round slices or apple fritters may be used for a border and also served with the pork.

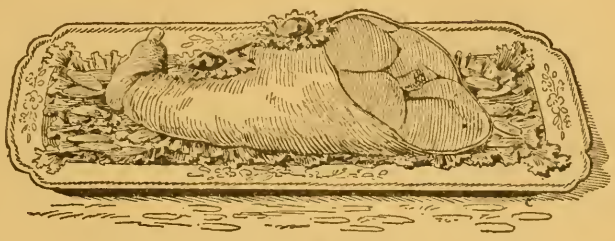
Roast Pig (Whole).—Trim the edge of platter with green. If



ROAST PIG.

it is to be served at table with the head, a roast apple, an ear of roast corn, or a lemon, is placed in the mouth.

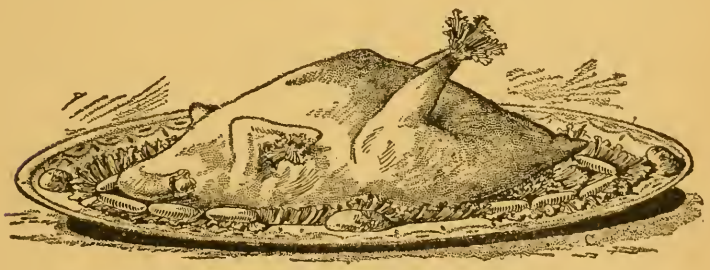
Mutton.—Rice in balls, alternate with spoonfuls of bright colored jellies. Lettuce, cresses, or parsley are nice garnishes. Capers are nice served with this dish.



LEG OF MUTTON.

Game.—Currant jelly arranged as a border, either in spoonfuls, or cut in dice. Stock jellies used in the same manner (color to suit). Green of various kinds arranged to suit the taste.

Roast Turkey.—Cranberry jelly in spoonfuls or cut in forms.



ROAST TURKEY.

Link sausage roasted with the turkey, and arranged around the platter with clusters of parsley at the ends and sides.

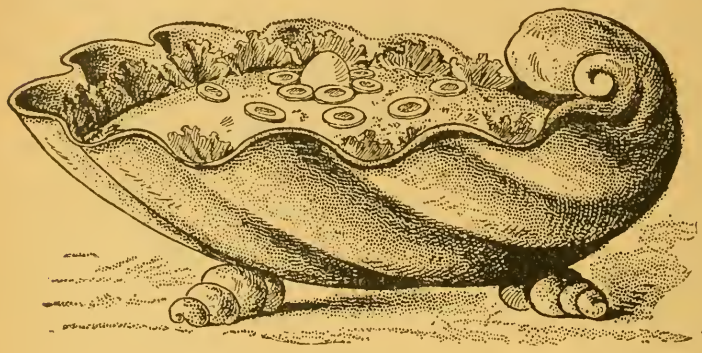
Fowls.—Lemons sliced, arranged in some of the above styles. Currant jelly, stock jellies, parsley, lettuce, celery, cresses, are all excellent.

Boiled Beef.—Beets and carrots sliced, forcemeat balls, bread balls, and any of the usual green garnishes.

Ham Cold.—Eggs boiled hard and sliced. Lemons sliced. Any of the green garnishes neatly arranged.

Cold Corn Beef.—Any kind of green garnish may be used; also beets pickled and sliced, or cut lengthwise.

Salads.—Decorate with cresses, or any green suitable for



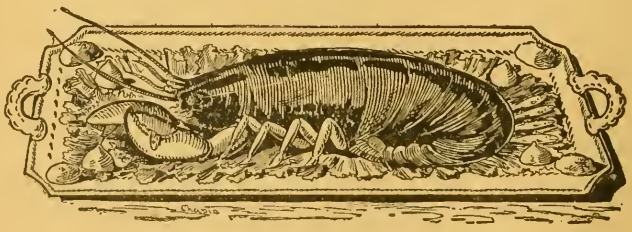
SALAD.

garnishing. Arrange the salad in a shapely mass on the dish. Let the edge be ornamented with cresses, thyme, celery or lettuce, one or all of these may be used.

Olives.—A double row of these around the edge of the dish is a very suitable decoration for a chicken salad. Serve 2 or 3 of them to each person with the salad.

Capers also may be used.

Lemons sliced either alone or with green garnishes. Salad of any kind may be arranged in a bed, or nest of large curled lettuce



BOILED LOBSTER.

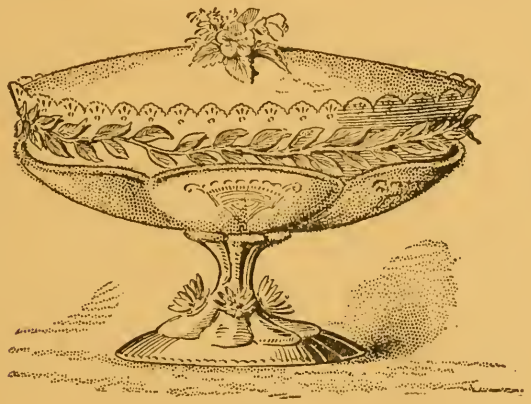
leaves, leaving the edges of these to form a fresh green border to the whole. This is especially pretty where a salad bowl is used.

A cluster of green may be placed in the center, or a slice of lemon.

Boiled Lobster.—Arrange in a rather deep plate in a nest of curled lettuce leaves. Sliced hard-boiled eggs form a pretty contrast with the green.

Raw Oysters.—Lemon sliced.

Cakes.—Rules for frosting may be found among frostings. Plain cake may be trimmed with smilax starting from the center and trailing to the edge. A border of smilax may be laid around the edge of the plate for any cake. Beautiful moss is sometimes



CAKE.

used or sprays of myrtle. In the opening left by the tube a cluster of flowers may be placed. A lace paper is put under some nice cakes, notably, a bride's cake.

Table decorations require study. They are only an improvement when appropriate. A few slices of lemon, or rings of the whites of boiled eggs, a bit of cress, celery or thyme, are an appetizing addition to the viands of a neat and well-arranged table. However, they are not indispensable and may at all times be omitted.

VEGETABLES.

POTATOES for baking should be pricked before putting in the oven to allow the escape of steam, and thus prevent bursting.

VEGETABLES of all kinds are better for being kept in cold water a short time after being prepared for cooking. This is especially nice for cabbage, cauliflower and pared potatoes.

CAULIFLOWER should be tied up in a piece of white mosquito netting, to preserve its shape while boiling.

CANNED VEGETABLES are safer to be opened and turned into a strainer before cooking. Pour a cup of cold water over them and let drain thoroughly. Do this at least an hour before cooking allowing the air to have free access to them. Even with tomatoes this is necessary as it completely removes the juices that may have caught some corrosive quality from the can itself. Canned peas, corn, beans and asparagus should always be prepared in this way.

ONIONS may be peeled without the slightest annoyance, by holding them under water while handling and slicing.

DRIED CORN should be soaked over night.

VEGETABLES are usually put in boiling water, unless expressly stated otherwise.

PERFECTLY fresh vegetables need boiling less time than those that have been kept.

COLD SLICED potatoes are better for sprinkling a tablespoonful of flour over them while frying.

FRIED CABBAGE is better if a little flour is stirred in five minutes before serving.

OLD AND POOR POTATOES are greatly improved by paring and soaking them in cold water for several hours previous to boiling. Good potatoes should be cooked without peeling.

Watery Potatoes should have a piece of lime as large as a hen's egg put in the kettle, however watery the potatoes may have been when the water is poured off the potatoes will be perfectly dry and mealy.

Cabbage may have its disagreeable odor, while boiling, entirely done away with by tying a lump of charcoal in cloth and dropping in the kettle with it.

Greens boiling may have the odor absorbed by tying a piece of bread the size of an egg in cloth and dropping in the kettle.

Asparagus if very tender may be tied in bunches and set up in water, leaving the tops above to be cooked by steam; in this way they will not boil to pieces.

Good Potatoes when cut will show a light cream color, and a white froth will be the result of rubbing the cut surfaces together. Reject that variety where drops of water appear. Select those of uniform size to cook together.

Baked Potatoes if wanted in a hurry may be partially boiled, then baked.

Cooking Vegetables too long ruins the flavor, and it is usually better not to have too much water left to pour off.

Potatoes sliced in each kettle full of doughnuts will keep the odor from penetrating the house, and the lard from burning.

Cabbage may be kept sweet and good for winter by making a brine strong enough to hold up an egg; then cut the heads of cabbage in halves and put in the brine. Press down.

Vegetables that are strong can be made much milder by tying a bit of bread in a clean cloth and boiling with them.

Serving Vegetables.—These should be cooked with care that their flavor may be preserved.

Baked Potatoes, or those boiled in the skin should have a large folded napkin laid in the dish, the corners turned over them, to keep them from becoming soggy. A smaller fringed napkin should line the dish containing Saratoga potatoes for the same purpose.

Mashed Potatoes should be rounded up and dotted with black pepper.

A little minced parsley is pretty strewn over stewed potatoes.

Silver vegetable dishes will be found very desirable as aside from the danger of breakage attendant on china, a silver dish well heated will keep food hot for a much longer time.

POTATOES.

Steamed Potatoes.—Take good potatoes and steam with the skins on, peel by the aid of knife and fork, place in a tureen or platter, spread butter over them freely, sprinkle with salt and pepper. Set in the oven to melt the butter. Very nice but much better if a cup of sweet cream is turned over them just before serving.

Mashed Potatoes.—Peel, boil, drain and mash fine, season with salt. Butter and milk or cream are good additions, but vigorous pounding with the addition of a little hot water will make an extra dish. The secret of mashing potatoes is to have all the utensils hot as possible.

Mashed Potatoes, (II).—Boil 8 medium sized potatoes, mash fine with potato masher, then add a cup of hot milk in which a tablespoonful of butter has been melted, 1 teaspoonful of salt and $\frac{1}{4}$ teaspoonful of white pepper, beat up with a fork or spoon until perfectly light and smooth, at least five minutes, turn into a dish and serve. A wooden spoon is best.

Boiled Potatoes.—Peel carefully, removing all black specks, and lay in cold water an hour before using. Put over boiling water allowing 1 teaspoonful of salt to each quart. Boil steadily. When done, drain off the water, cover with a clean cloth and dry at the back of the stove about ten minutes, shaking the saucepan two or three times. This method will ensure dryness. Bermuda potatoes may be cooked as above, leaving the peeling on. Peel and serve whole.

Potato Snow.—Boil potatoes as directed above. Mash and prepare according to Mashed Potatoes II. Rub through a heated colander into a deep dish that it may fall lightly and in good shape. Put in the oven a few minutes till heated and serve very hot.

Potato Balls Baked.—Boil and mash as before, and form immediately into balls the size of an egg. Butter a dripping-pan

(a sheet of tin is better). Brush over the balls with the yolk of an egg, and brown quickly in a hot oven for five or ten minutes. Slip off with a knife on a hot platter and serve at once.

Potatoes Baked in Milk—Dutch Style.—Cut enough potatoes in thick slices to half fill a deep dish or two quart pan. Drop in butter the size of an egg cut into bits, a teaspoonful of salt and a tablespoonful of parsley. Fill the pan up with milk and bake two hours. The milk remaining in the pan should be thick as cream and the potato a light brown on top.

Scalloped Potatoes.—Prepare as for potatoes baked in milk, and cover the top with a thick layer of bread-crumbs with bits of butter. Turn in 1 cup of rich milk. Cover and bake 2 hours, removing the cover and browning.

Stuffed Potatoes.—Mince some cold meat very fine and season to taste. Choose large potatoes of one size, peel and core, taking care not to core them through. Fill them with the minced meat and put them in a dish to bake with a cup of water and a little nice dripping. If the potatoes are large they will require an hour to bake; if small, half that time will be sufficient. Baste occasionally.

Saratoga Potatoes.—Slice the potatoes very thin into cold water. 6 good sized potatoes will answer for a family of four. A knife will not answer very well, and a potato slicer can be purchased at any hardware store for 25 cents. Drain the potatoes thoroughly in a colander on a napkin. Drop into boiling lard to fry a few at a time. When first thrown in they sink, when done they rise. After this it is only a question of how much color when they should be taken out. Draw and serve on a folded napkin, sprinkling over them a little salt. A little chopped parsley is thought by many an addition. Sprinkle lightly over the dish. Very nice cold, or for lunches, etc. A large quantity can be made at once, and they may be warmed if desired.

German Potato Dumplings.—

12 raw potatoes pared and grated.
4 cooked potatoes grated.
1 cupful boiling milk.
1 heaped cupful of flour.

Drain the water off the raw potatoes, add the cooked ones and scald with the boiling milk. Cut a slice of baker's bread in squares and brown in a little butter. Stir them into the batter. Add a teaspoonful of salt and the butter.

Shape large dumplings (keeping the hands well floured), and drop them into a kettle of boiling salted water. Cook half an hour. Break one open with a fork, if dry in the center they are ready for the table. Drain in a colander and serve hot.

Potatoes Hollandaise.—Peel raw potatoes and scoop out of them as many little round balls as possible, using an iron vegetable cutter. Simmer until done in slightly salted water. Arrange on a plate without breaking. Sprinkle with chopped parsley and border the plate lightly with sprigs of the same. Serve with fish. Very nice also to use as a garnish for fish and meats. The white potatoes (in balls) may be alternated with the same sized balls, cut in the same manner from beets and carrots and boiled, not too soft, in slightly salted water, each in a separate saucepan, on account of coloring. Very pretty, but very troublesome.

Tossed Potatoes.—Boil some potatoes in the skin. Peel quickly. Cut in small pieces. Toss them over the fire in a mixture of cream or rich milk, butter in bits, rolled in flour, pepper and salt until they are thoroughly hot and covered with the gravy.

Fried Potatoes—Raw.—Fry nice salt pork, take from the pan, turn out most of the gravy, have raw potatoes pared and sliced thin. Put into the spider with the gravy (butter can be used instead). A little hot water. Cover. Turn occasionally to prevent burning. Brown nicely and serve hot.

Brown Potatoes.—Boil and peel some large potatoes three-quarters of an hour before the roast beef is taken from the oven. Skim the fat from the gravy. Dredge the potatoes with flour, and put in with the meat. Baste often with the gravy and bake until brown.

Potato Stew (Raw).—Lay 3 slices salt pork, fat and lean, in the stew kettle and let fry. Pour off part of the fat if too much. Slice an onion and fry with the pork. When it browns put in the potatoes sliced, not too thin, and hot water, not quite enough to cover. When nearly done set on the top of the stove to simmer.

Add pepper, butter and a cupful of sweet cream. Milk thickened with flour can be used in place of cream. Butter can be used in place of pork.

What to do With Cold Potatoes—Potatoes a La Creme.—Put in a saucepan 3 tablespoonfuls of butter, 1 dessert spoonful flour, a little chopped parsley, salt and pepper to taste. Stir these together. Add 1 cup of cream or rich milk. Set over the fire stirring continually until it boils. Slice or chop cold boiled potatoes and put them in the mixture. Let all boil together and serve very hot. The beaten yolk of an egg may be added to the milk.

Maitre d'Hotel Potatoes.—Prepare as above, and when ready to remove from the fire stir in the juice of a lemon. It is the lemon that gives it this high-sounding title.

Princess Potatoes.—Slice cold mashed potatoes into strips 2 inches long, 1 inch wide and $\frac{1}{2}$ inch thick. Have in one saucer a tablespoonful of melted butter, and in another a beaten egg. Dip the strips first in the butter then in the egg. With a knife lay them in a buttered tin and cook in a hot oven for twelve minutes. Serve at once.

Buttered Sweet Potatoes.—Butter a pudding dish. Boil the potatoes. Peel and slice lengthwise. Butter the slices liberally. Put in the dish and bake in a hot oven until lightly browned. Some cooks sprinkle sugar and cinnamon between the layers. Dot the top layer with bits of butter.

Potato Balls—Fried.—Work into a cupful of cold mashed potatoes a teaspoonful of melted butter. When the mixture is white and light add the beaten yolk of 1 egg and season to taste. Make into balls, flouring the hands. Roll thickly in flour and fry in plenty of nice hot dripping. Take up with a spoon, or a four-tined fork, and pile on a hot dish.

Potato Omelet.—Chop cold potatoes very fine and cook slowly in sufficient fat. Do not let them brown, but mix well together. To 1 pint of potatoes allow 2 tablespoonfuls of rich milk or cream and half a raw egg. Beat them well together. Take the potatoes from the pan and stir this in. Season with pepper and salt. Put the potatoes back in the same pan and replace on the fire, first

pressing them well down with a spoon. Do not stir, but let them become nicely browned on the under side, which will take about fifteen minutes. Place a dish over the pan and turn over quickly, leaving the nicely browned side of the potato uppermost.

Potato Puffs.—

2 cups cold mashed potatoes; stir in
2 tablespoonfuls of melted butter.
2 well-beaten eggs.
1 cup of cream or milk.

Pour into a deep dish and bake in a quick oven, or nicer to make in balls. Butter a dripping-pan, make in balls with floured hands. If not stiff enough mix in a little flour or more potato, brush over with the yolk of egg and bake a light brown in the oven. Serve on a platter. Nice to send in with fish. A delicious dish.

Sweet Potatoes Browned.—Boil, peel while hot, cut in halves or leave whole and put in the oven. After five or ten minutes baste with a teaspoonful of melted butter. This will make them brown faster. Serve very hot.

Baked Sweet Potatoes.—Bake on the grating of the oven. When half done pierce through with a fork to let the steam out. They will be dry and mealy.

Lyonnaise Potatoes.—6 potatoes parboiled. Cut in dice or slice; ½ onion chopped and fried in a hot buttered frying-pan. When browned a little add the potatoes, season and put in 1 teaspoonful chopped parsley. Serve dry and hot.

GREEN CORN.

Boiled Green Corn.—Get short, full ears of corn; trim off all the husks, leaving only the last inside leaves. Have a kettle of boiling water with a small teaspoonful of salt to each quart. If very tender twenty minutes fast boiling will cook it properly. When done, drain off all the water, remove the husks, lay a napkin on a large dish, place the corn on this. Turn the corners of the napkin over it and serve with salt and cold butter.

Stewed Green Corn.—Cut from the cob and stew one-fourth

hour in boiling water. Pour this partly off and cover with sweet milk. Stew until tender. Season with bits of butter rolled in flour, salt and pepper. Let it boil up well and serve hot.

Succotash.—Twice as much corn as beans. Lima beans are very nice, string beans also. Stew them together until tender, letting the water be nearly boiled away when they are done. Season with butter, pepper and salt. Some add a cup of sweet milk.

Baked Green Corn.—12 ears of corn, split and cut from the ear. Put in a baking dish, season with salt, pepper, a little sugar, 1 tablespoonful butter, and enough milk to cover. Bake one-half hour.

Winter Succotash.—Soak 1 pint of dried sweet corn and 1 pint of white beans over night. In the morning cook separately until partly done, adding a pinch of soda to aid in softening the beans. Skim the beans from the sodawater, put in with the corn, adding what boiling water will be necessary to finish cooking. Season with butter and salt.

Corn Oysters.—

1 pint of sweet corn cut from the cob.
½ teacup sweet cream or rich milk.
1 well-beaten egg.
½ teaspoonful salt, ¼ teaspoonful pepper.
1 small teacup flour.

Mix well. Fry like oysters in hot dripping. Have the fat in the pan about two inches deep and smoking hot. Hold the spoon close to the fat so that the shape of the oysters may be good. Omitting the egg will give quite a different flavor. A coarse grater may be used to remove the corn from the cob.

Green Corn Griddle Cakes.—

12 ears of corn, grated.
4 eggs.
1 cup of sweet milk or cream.
1 cup flour.
3 tablespoonfuls of butter if milk is used.
¼ teaspoonful salt.

Mix and bake on a griddle.

Corn Chowder.—

12 ears of corn cut from the cob.
2 slices of salt pork fried brown in the kettle.
1 large onion simmered in the fat. (This may be omitted if disagreeable to the taste.)

Boil the corn in two quarts of water one-half hour. Add

6 potatoes sliced.
1 quart sweet milk.
A few crackers crumbed.

Season to the taste and boil until the potatoes are done. If canned corn is used allow it to get only well heated.

Kentucky Corn Pudding.—

1 pint grated corn or ½ can.
1 tablespoonful butter.
½ teaspoonful salt.
¼ teaspoonful pepper.
1 egg.
1 cupful milk.

If canned corn is used mash a little. Warm the butter and stir through the corn. Beat the egg in with the milk. The yolks of three eggs may be used in place of one whole egg. Bake in a pan until done. This is used as a vegetable.

Canning Corn.—Cut the corn from the cob. Boil in sufficient water until well done. Dissolve 1¼ ounces of tartaric acid in ½ pint boiling water. While cooking add 2 tablespoonfuls of the tartaric solution to each quart of corn, and can. When wanted for eating pour off the water, cover with fresh, adding ½ teaspoonful soda to a quart can. Let stand a few minutes, pour off the water, add a little clear, cook sufficiently. Season to taste, adding milk or cream, butter, pepper and salt.

Putting Down Corn.—Pack 1 quart of corn cut from the ear in a jar. Strew over this a handful of salt, then another quart and salt, until the jar is full. Cover and set in a cool place. This will keep a year. Gather the corn when soft and milky. Freshen and cook slowly. When seasoning add a little sugar to give the natural taste. In freshening drop the corn into boiling water and

instantly skim out. This sets the milk and it may then be put through as many waters as necessary.

Green Corn and Tomatoes Canned.—Take corn (cut from the ear) and tomatoes, half and half. Cook the corn until almost done, then add the tomatoes and cook until softened, and can, at once. A very good dish.

Drying Corn.—Cut the corn from the cob and dry in the oven, spreading about 1 inch thick in the pan. Stir often to prevent scorching. If the corn is old, cut the top of the grains off and scrape, first down toward the point and then the other way. Corn that is too old for roasting ears may be used in this way. This is a far better way than cooking the corn before cutting from the ear.

To cook, simmer very gently for an hour or more, first soaking over night and through the morning. Add butter, a little sugar, salt and cream, or rich milk if liked.

If milk is used, cut the butter in bits and roll in flour to supply a little thickening.

Hulled Corn or Lye Hominy.—Make a strong lye. Take 3 quarts of wood ashes, put in a kettle and cover with 6 quarts of water. Let this boil five minutes, skimming several times. Remove from the fire and settle by pouring in a little cold water. Put 3 quarts of dry shelled corn in a kettle and strain the lye over it. Cook until the hull comes off; skim out and rinse well in several waters, rubbing with the hands until every imperfection is removed. Churning vigorously in plenty of fresh water is preferable as saving the hands. Put into a clean kettle and boil until soft with plenty of water. Salt and eat with milk, butter and pepper, or fry. (Use any kind of a butter churn for cleansing the corn.)

Hulled Corn (II).—Take 2 tablespoonfuls of soda to 1 quart of corn, with water enough to cover it; let soak over night. Boil in the morning until the hulls come off, adding more water if necessary. Wash and churn in several waters to remove the hulls. Season with salt and cook soft in water. Serve with milk and sugar, or fry.

Hominy.—Soak a cupful of small hominy for two hours in

cold water to cover it; drain; put over the fire (a double boiler is best), with a quart of warm water slightly salted, and boil for one-half hour. Drain, add a cupful of hot milk, boil ten or fifteen minutes, and serve as a vegetable with meats, or with cream and sugar for a dessert.

Hominy, Fried.—What is left of hominy from dinner may be pressed smoothly in a pudding-dish and the next morning sliced and fried in butter for a breakfast dish.

TOMATOES.

Stewed Tomatoes.—Pour scalding water on ripe tomatoes and let them remain in it two minutes. Peel and slice them and put in a stewpan with a little salt and butter and let stew for one-half hour. At the end of this time either thicken with bread or cracker crumbs, or pour over buttered toast. Cayenne pepper is better with tomatoes; ½ cupful of sweet cream or milk may be added if liked.

Baked Stuffed Tomatoes.—Take rather large regularly shaped fruit, cut a small slice from the blossom end and scrape out all the soft part. Mix this with stale bread-crumbs, butter, pepper and salt, some parsley and a little chopped onion. Fill the tomatoes carefully; set them in a dish with a little butter in it. Let them bake three-quarters of an hour in a moderately hot oven, watching that they do not burn or become dry.

Broiled Tomatoes.—Select firm ripe tomatoes, cut in thick slices and broil on a well greased gridiron over a clear fire, turning. A double wire broiling iron is almost a necessity. Arrange the slices on a heated plate and pour over them melted butter seasoned with salt and Cayenne. Serve immediately.

Deviled Tomatoes.—

1 pint of thickly sliced tomatoes.
1 yolk of egg, hard-boiled.
2 tablespoonfuls melted butter.
1½ tablespoonfuls of vinegar.
1 raw egg, whipped light.
1 teaspoonful powdered sugar.
Salt, mustard and pepper.

Rub the boiled yolk with the butter and seasoning; add the vinegar boiling hot; beat light. Stir in the beaten egg until the mixture thickens. Set the dish in hot water. Broil the sliced tomatoes as per directions given above. Lay the slices on a hot dish and pour the hot sauce over them.

Scalloped Tomatoes.—Peel and slice the fruit, put in a pudding-dish with alternate layers of cracker or bread-crumbs, sprinkling salt, pepper and bits of butter on each layer, finishing with crumbs.

Bake three-quarters of an hour and serve in the same dish. If the tomatoes are very juicy, bake with the dish covered; when partly done remove cover and brown the top. Green tomatoes may be scalloped in the same manner. Peel first, baking a full hour. A little chopped onion may be sprinkled between the layers.

Fried Green Tomatoes.—Take large green tomatoes and cut in slices ½ inch thick, rejecting the first and last slice; roll them in flour and slowly fry brown in plenty of butter. Sprinkle pepper and salt over them. Some like a little sugar; serve on a hot dish. Nice for an entree or garnish for meats.

The dish resembles egg-plant. Scald the sliced tomatoes in salt water before frying.

Fried Green Tomatoes and Onions.—Slice onions and green tomatoes, scald the tomatoes in salt water; then fry together in butter or dripping, stirring well. Season with salt and pepper. A teaspoonful of water may be added if necessary.

ASPARAGUS.

Asparagus on Toast.—Choose green stalks of asparagus, the largest are best; cut off the white tough part, lay in cold water for an hour. Tie in small bunches, putting the heads all one way. Cook one-half hour in boiling salted water. Toast as many thin slices of bread as there are bunches of asparagus. Dip for an instant in the asparagus water, then butter freely. Lay a bunch of asparagus on each slice; pepper lightly and dot with bits of butter. Drawn butter may be poured over it instead.

Vinegar may be served with asparagus. If milk or cream is convenient pour the water from the asparagus and pour in as much

of this as is required. Drop in a bit of butter, a pinch of salt, heat hot and pour over the toast.

Stewed Asparagus.—Prepare as above, cutting in half-inch bits. Cook in salted water, using a porcelain or earthenware dish. Drain off part of the water, pepper lightly and add a goodly lump of butter Serve hot. The water may be entirely drained away and a sufficient quantity of milk or cream added, seasoning with butter and pepper, heating to the boiling point.

A pinch of soda in the water for boiling makes asparagus tender.

MUSHROOMS.

To Test.—The upper part and the stalks of good mushrooms are white; as they increase in size the under part gradually opens and shows a fringe surface of a fine salmon color, which, as the mushroom gains in size, turns a dark brown. The upper surface parts easily from the edge and middle and has a pleasant smell. If a little salt be sprinkled on the under side of a mushroom, and it should turn yellow, reject it at once as poisonous; if black they are wholesome.

Stewed Mushrooms.—Trim and rub clean with a flannel dipped in salt; to ½ pint of large button mushrooms put 2 tablespoonfuls of butter in a pan; melt; put in the mushrooms, ½ teaspoonful of salt, ½ as much pepper and 1 blade of mace pounded; stew till the mushrooms are tender, then serve on a very hot dish.

Mushroom Flaps Broiled.—Clean the mushrooms by wiping them with a piece of flannel dipped in salt. Cut off a portion of the stalk and peel the tops; broil them over a clear fire; turn them and arrange on a hot dish; put a small piece of butter on each mushroom, season with pepper and salt and squeeze over them a few drops of lemon juice; place the dish before the fire; when the butter is melted serve very quickly. Moderately sized flaps are better than buttons for broiling; the latter are for stewing.

Baked Mushrooms.—Flatten and peel, and lay in a pie tin with a piece of butter on each one; pepper and salt lightly and

bake twenty minutes in a moderate oven. Heap lightly on a hot dish and pour the gravy over all.

Fried Mushrooms with Beefsteak.—Cut off the stem, peel the top of the mushroom, rinse in cold water and fry in a little butter, covering the bottom of the pan. They will yield considerable gravy. Cook three or four minutes, place them over the top of hot broiled steak with the gravy.

SALSIFY OR VEGETABLE OYSTER.

Any time after the root is fully grown, prepare by scraping, and immediately drop in cold water to prevent turning black. Cut in $\frac{1}{4}$ inch slices and boil in sufficient water to cover. Thirty minutes will be enough. Then add a cupful of cream or milk with a tablespoonful of flour stirred in smoothly. Do not turn off the water; season highly with pepper, butter and salt, and serve as other oysters. A small piece of codfish boiled with it is sometimes considered an improvement. Or parboil and dip the slices in egg and then in bread-crumbs and fry in butter.

PEAS AND BEANS.

Green Peas, Fresh or Canned.—1 peck will answer for a family of four or five. Shell them, but do not wash, as this injures the flavor. Put them in boiling salted water; add a teaspoonful of white sugar and cook one-half hour. Drain; pepper and salt lightly, and stir in $\frac{1}{4}$ teaspoonful salt, and serve hot.

In opening Canned Peas observe the directions given at the beginning of this chapter. If no juice, barely cover with cold water. Add a teaspoonful of sugar to a quart can and $\frac{1}{2}$ teaspoonful of salt. Add a tablespoonful of butter and send them to the table in the liquor.

Peas may be stewed and when the water is very nearly absorbed turn in cream or milk sufficient for the required amount of liquid. Let it boil up and season to taste with butter, pepper and salt. One-half teaspoonful of white sugar may be added or boil the pods in the water first.

String Beans.—Wash, string and cut the beans in pieces. Put over to cook in boiling water, adding ½ teaspoonful of baking soda to a quart of beans. Let boil ten or fifteen minutes, then skim into clear boiling water; salt and boil until tender. Season with ½ cup of cream or milk, butter and pepper. They may be boiled with a piece of meat and the cream omitted.

Pork and Beans.—Soak 3 cups of beans over night. Boil in the morning, adding a teaspoonful of saleratus to the water. When the beans begin to break skim them into a baking dish. In the center put a half pound of pork with the upper surface well scored. Then cover the beans with boiling water and bake three hours in a hot oven. A large onion boiled with them and removed before baking improves the flavor for some.

Stewed Beans.—Proceed as for Baked Beans, skimming from the saleratus water into clear boiling water and stew gently several hours; season liberally with salt, butter and a little Cayenne pepper, a little onion if desired.

Boston Baked Beans.—Soak 1 quart of beans over night. In the morning parboil in soda water, skim into the bean pot; add ½ pound of salt pork, 3 tablespoonfuls of molasses, 1 teaspoonful of salt. Put in the oven and bake slowly, keeping the beans covered with boiling water and adding fresh whenever needed. If it is convenient keep in a warm oven all night and serve for Sunday breakfast and dinner. The beans should be quite dry when served.

Lima Beans.—Boil in as little water as possible and when tender drain into a colander and season with butter, pepper and salt. The water they are boiled in should be slightly salted. Cream or milk may be added to the seasoning if desired.

Dried Lima Beans.—Soak over night in soft water. In the morning pour this off and add boiling water, salted in the proportion of 1 teaspoonful to a quart. Boil two hours moderately, drain, season with 1 tablespoonful of butter, ¼ teaspoonful of black pepper, ½ teaspoonful of salt and serve hot.

Fried Okra.—Cut in slices, rinse in cold water, dip in flour and fry brown in salted butter or lard.

Gumbo.—Creole Style.—Take equal quantities of young,

tender okra chopped fine, ripe tomatoes peeled and sliced; 1 onion sliced, a small lump of butter, a little salt and pepper. Put the whole in a stew-pan with a tablespoonful of water, and stew until tender.

Stewed Okra.—Slice young, tender pods in rounds. Boil twenty minutes in salted water. Drain and season with butter and pepper. This may be poured over buttered toast if desired. A half cup of hot cream or very rich milk is an addition.

Stewed Celery.—Scrape and wash the celery. Cut in inch lengths and cook twenty minutes in boiling salted water. Drain, pour in a cup of milk, let boil and add 1 tablespoonful of butter rolled in flour, pepper and salt, and stew gently a few minutes; or, tie in bunches like asparagus, boil, season and serve on buttered toast.

CABBAGE.

Boiled Cabbage.—Trim the outside leaves off, cut in quarters, or in round slices. Put in a kettle of boiling water with a teaspoonful of salt, cover and let the cabbage boil lively for half an hour. When the stalks are tender, take it up, press to free it from water, put pepper and butter over it and serve hot; or the pepper and butter may be omitted and vinegar alone served with it.

Another nice way is to press the cabbage free from water, chop fine and season liberally with pepper and butter, serving the same as mashed turnips. Some cooks boil cabbage with a small piece of corn-beef in the water.

Cabbage a la Creme.—Boil a cabbage, cut fine, in two cupfuls of milk. When done add a tablespoonful of butter rolled in flour and season with pepper and salt.

Fried Cabbage.—Fry ham or bacon. Pour off part of the fat. Remove the meat and put in the cabbage previously cut fine. Pour in a little water. Season with pepper and salt. Cook slowly. Vinegar may be served with it. Butter may be used in place of ham.

Sauer Kraut.—Slice good solid heads of cabbage fine. Put down in large jars. Sprinkle salt very lightly between the layers. Pack very closely. Too much salt will stop the fermenting process.

Some housewives add a half gallon of vinegar to a barrel, or a quart to a large jar full. Put a porcelain cover over the top with a heavy weight. Remove this every few days and rinse with cold water to remove the scum. Put in a warm place for at least four weeks. After the fermentation is complete remove to a cold place.

Cooking Sauer Kraut.—Cook in boiling water one hour. This may then be fried in butter or ham gravy, or the kraut may be boiled with a piece of salt pork.

Cauliflower Boiled.—Place a cauliflower head in well salted water. Tie in a piece of coarse white netting to prevent breaking. Boil until tender. Remove the netting and serve in a deep dish, pouring over it a cupful of drawn butter. Epicures consider the addition of the juice of ½ a lemon a great improvement. Cauliflower is whiter and nicer boiled with equal parts of milk and water.

Cauliflower a La Creme.—Prepare and boil as above. Drain and pour over it a cupful of milk or cream. Let it boil and season with a tablespoonful of butter, rolled in flour with a little pepper. Cauliflower is also nice browned in butter after boiling.

TURNIPS AND BEETS.

Turnips Stewed.—Peel, slice, chop and cook in boiling salted water until tender. Drain and season with pepper. To 2 quarts of turnip add 1 pint of cream or rich milk. Mix 1 tablespoonful of flour and 1 tablespoonful of butter; simmer altogether ten minutes. Serve hot. Some use a beaten egg in the milk, and some use sour cream, adding the egg and a dash of vinegar.

Turnips Mashed.—Peel, slice and soak in cold water. Boil until quite tender in salted water. Drain and mash with butter. Much of the flavor and sugar of the root is lost in this way. To prevent this boil the root whole without peeling. It will take twice as long. When quite tender peel and prepare as above. Add a little cream or milk while mashing.

Carrots.—Wash and scrape. Leave in cold water half an hour. Boil until tender in salted water. Chop or mash fine, seasoning with butter, pepper and a few teaspoonfuls of cream or milk.

Carrots Stewed.—Prepare to boil by cutting lengthwise. Slice thin. When done put in a saucepan 2 tablespoonfuls of butter and 1 cupful milk. Season with pepper. Some like a dash of Cayenne. Add very little sugar and stew half an hour.

Beets.—Wash carefully, neither cutting nor scraping that juice and color may be preserved. Boil until tender. In summer this will take an hour, in winter at least three hours. Slice hot and season with plenty of butter, pepper, salt and a little vinegar, and serve. Slice some up for pickles and put in cold spiced vinegar, or plain vinegar. The tops, and the young beets thinned out, make excellent greens.

Young Beets.—Boil and slice. Pour over them the following sauce:

1 teacupful vinegar.
1 teaspoonful butter.
1 teaspoonful sugar.

Let it boil up and turn over the beets. Serve hot. Young beets are very nice sliced hot and served with cream or rich milk, seasoned with butter, pepper and salt. Let it boil up and pour over the beets.

Parsnips Stewed.—Wash, pare and split in two, or if large, cut in slices. Neither carrots or parsnips should be boiled whole as the outside is done too much before the inside is tender. Boil until soft in just water enough to keep from burning. Then stir in sweet milk. Dredge in a little flour. Add a goodly lump of butter. Season with pepper and salt, and let simmer fifteen minutes. Some cooks serve parsnips with a simple white sauce.

Parsnips Browned.—Pare, cut in pieces lengthwise and steam an hour. Then bake in a hot oven with a little salt and meat dripping until brown; baste occasionally with the dripping. Drain and serve. Cold boiled parsnips sliced may be baked in the same way, or they may be dipped in flour and fried in butter, turning when one side is brown, or dip in a fritter batter, and fry in butter or dripping.

Cucumbers Stewed.—Cucumbers that are just too old for pickling or serving raw are at their prime for cooking, and can be served in innumerable ways, being, in fact, one of our most useful

vegetables. And they are far more wholesome cooked than in the raw state. Cut the cucumbers in slices ½ an inch thick. Put them in a sauce pan, just covering with hot water, and let boil until tender. Drain and cover with a pint of cream or rich milk. Add a teaspoonful of butter. Season with salt and white pepper. Let boil five minutes shaking the saucepan. Serve hot. This dish is delicate as asparagus.

Cucumber Toast.—Pare and slice lengthwise in cuts ¼ inch thick. Rinse in cold water. Dip each slice in flour and fry briskly in butter or meat gravy until a light brown. Have the toast buttered and moistened slightly. Lay a slice of cucumber between two slices of toast and serve instantly as hot as possible. The fried cucumber may be served without the toast if wished.

Fried Egg Plant.—Slice the egg plant without paring, into 5 or 6 pieces, omitting the end parings. Boil in salted water five minutes to extract the strong taste. Drain. Dip each slice in beaten egg, and then in bread-crumbs. Fry a light brown on both sides in butter or dripping.

Egg Plant with Batter.—Prepare and boil as above. Drain and dip each slice in fritter batter, and fry in hot lard. Drain before serving.

Scalloped Egg Plant.—Boil the egg plant until tender. Remove the skin; mash fine; mix with an equal quantity of bread or cracker-crumbs. Put in a buttered baking dish. Season with pepper, salt and butter. Sprinkle crumbs over the top and bake one-half hour. This makes a delightful and digestible dish.

Stewed Onions.—In peeling onions be careful not to cut the top and bottom too closely or the onion will not keep whole. Boil in salted water with a little milk until tender. Drain and put in a white sauce to simmer for ten minutes; or, a cup of milk or cream boiling hot. Season with butter, pepper and salt. Turn over the onions and serve, or serve whole with butter, pepper and salt.

Fried Onions.—Peel and slice. Fry in butter or meat gravy. Season with pepper and salt, and serve hot.

Summer Squash.—This vegetable should always be steamed, as the object is to get it dry as possible to admit of using cream in

the seasoning. Cut in pieces it will cook in one-half hour. Mash, season and place for a few minutes on the back of the stove. Serve.

Winter or Hubbard Squash.—This squash is better baked than steamed or boiled. To steam, pare the squash, take out the seeds and cut in strips. Put in the steamer and cook until soft. Place in a deep dish and mash, adding for each quart of squash 1 tablespoonful of butter, 1 teaspoonful of salt, and ½ teaspoonful of pepper. If baked, it can be prepared in the same manner, or may be served in the shell. It may also be baked in the pan with roast beef, basting with the gravy.

Spinach.—Put in a covered saucepan with a little water. Boil twenty minutes and drain. Chop. Return to the fire and season with butter, pepper and salt. Cover with slices of hard-boiled eggs and serve hot.

Greens.—Young beets are perhaps the most delicious greens. Scrape the roots and boil with the leaves. Mustard, turnip tops, dandelions, cowslips, red-root, cabbage sprouts, pig weed, etc., etc., are all suitable for this purpose. Prepare carefully; put into boiling salted water. Drain and press; season with pepper and butter; serve with sliced hard-boiled egg and plain, spiced, or horse-radish vinegar. Greens may be boiled with ham or salt pork.

Plain boiled greens are nice fried a few minutes with salt, pepper and butter.

Artichokes.—Wash and let lie two or three hours in cold water; put in boiling salted water and boil steadily two or three hours; add water when necessary; when tender, drain and serve with melted butter.

Baked Rice.—

1 small cupful of rice.
1 quart of milk.
1 teaspoonful of salt.
1 tablespoonful of butter, to be used in buttering the pudding-dish.

Wash the rice in two waters and put into the dish; add the milk and salt and bake in a slow oven two hours. It must swell and be a firm mass. If it browns too fast cover till nearly done

and serve very hot. 2 large spoonfuls of grated cheese are sometimes added. Serve as a vegetable.

Rice, Southern Manner.—Prepare the rice for cooking. allow 1 quart of water to 1 cupful of rice; salt a little and when boiling put in the rice. Boil twenty minutes, drain closely, set the kettle back over the bed of coals and steam fifteen minutes with the lid off. When done every kernel will be found perfect and tender.

Rice is very nice cooked in this manner instead of steaming. Add a cupful of milk and let cook an hour or more.

Macaroni, Baked.—Break the macaroni into inch lengths stew two minutes, or until tender. Drain, put in a pudding-dish, cover with milk; season with butter, pepper and salt and bake one-half hour. A couple of tablespoonfuls of grated cheese may be added.

Macaroni with Cheese.—1 pint of Italian macaroni broken in inch pieces; drop in 1 quart of boiling water, to which an even teaspoonful of salt has been added. Boil twenty minutes and drain; pour over it enough milk to cover and cook until tender. Butter a pudding-dish, cover the bottom with grated cheese; add layers of macaroni, then of cheese until sufficient; cover the last layer of cheese with bread-crumbs. Bake in a quick oven fifteen minutes. If the top is not brown heat a shovel red hot and brown.

Boiled Dinner.—The corned beef should be put over early in the day. Put in cold water, allowing room for the numerous vegetables. If salt pork is used it will not need to boil so long. Cut a medium-sized cabbage in quarters. White beets are nice to use for boiled dinner. Do not break the skin in washing. Put the beets in by 9 o'clock, that they may be tender; and if the carrots are large they must be added with the beets. Later, add parsnips and cabbage, peeled turnips cut in pieces, and peeled potatoes about one-half hour before the dinner is to be served. Boil a red pepper pod with the whole. Peel the beets; dish up the vegtables and meat in separate dishes for convenience in carving. Serve with spiced or horse-radish vinegar.

BREAD.

GOOD flour and pure yeast are an absolute necessity in making good bread. Bread is well termed the staff of life. In order to make good bread (to know how to do this is an accomplishment of which any lady may be proud) requires attention from the time it is begun until it is baked. The sponge (flour, yeast, water or milk mixed together) should always be kept warm and at an even temperature. A wood or earthen trough is best.

In the first molding of bread all the flour should be put in, and the most kneading given.

Water used in making bread should not be too hot. If the temperature be too high the loaf will be coarse, porous, light.

One cup of yeast means wet yeast. If dry is used the cup must be filled with water.

Brush the tops of the loaves with butter before putting in the oven. This will keep the crust moist.

Raised biscuit should be rubbed with butter before putting in the tin that they may separate smoothly when baked and leave no jagged edges.

Test the oven by putting in a tablespoonful of flour on an old tin. If this browns in one minute the oven is at right heat. Keep the heat steady and as it lessens toward the end of the baking set in the rolls or biscuit. After they have risen put on more heat and bake.

Flour should be kept in a cool dry place and should always be sifted before using. If sifted by the quantity so much the better. Some sift baking powder with it at the rate of two heaping tablespoonfuls to a quart of flour. Set apart in a close covered pail to be ready for use.

Self-rising flour is very convenient, also creamery buttered flour. This last requires neither salt, shortening nor baking powder and is to be recommended. If prepared at home add to each quart of flour one teaspoonful of soda and two teaspoonfuls of cream tartar. Sift together three times. This will be found a great convenience.

Graham flour should be bought in small quantities. It spoils by long keeping.

Dough for bread should be rather soft; for baking powder biscuits, as soft as they can be handled.

Deep tins are better for bread, as the loaves are not so apt to spread in rising.

Soda or baking powder biscuit, bread and cake can be made almost as nice as fresh by plunging an instant into cold water, then placing in a hot oven ten or fifteen minutes. To be used immediately.

Crackers grown soft from keeping may be heated through in the oven to make crisp and fresh.

Heat the bread-knife before slicing a warm loaf of bread or cake and the slices will be smooth and even.

Indian meal is considered by some cooks a serviceable addition to wheat flour in making pastry, bread or pudding. Used in small quantities the paste will be found lighter and shorter. A little less than one-fourth meal will be found about the correct proportions, though still less can be used.

Good management in cutting bread for the table will prevent the accumulation of stale bits. Once accumulated, however, they may be utilized in various ways. Toast hard or soft is always nice, while the smaller bits may be browned and dried in the oven, powdered and kept in a glass jar for breading croquettes, oysters, etc., instead of cracker-crumbs.

A cup of flour always means a full cup dipped up before sifting.

Brown bread that has grown stale makes delicious milk toast. Prepare same as wheat bread for toast. Brown biscuit can be utilized in the same way.

Bread must be smoothly cut, then piled on a little doyley or

Japanese paper mat laid in the plate. The same course should be pursued with cheese and with crackers.

Hop Yeast.—Six or seven common-sized potatoes grated. Stir a heaping tablespoonful of flour with the grated potato. Put 1 cup of hops in 2 quarts of boiling water. Let boil five minutes, strain and pour over the grated potatoes, adding a large handful of salt and one of sugar. Stir well and let boil ten minutes. Let it stand until cool enough, not to scald, and add a coffee cup full of good yeast. Set by the stove until light. Keep afterward in a cool, dry place.

An easier way is to boil the potatoes in hop water, mash them and add to them salt and sugar. If yeast is at all doubtful stir in a little saleratus before using it. If it does not foam well it is too stale.

Potato Yeast.—Peel and grate 3 large potatoes. Pour on 1 quart of boiling water and cook clear, adding ½ cupful salt and ½ cupful of sugar. Let it cool and put in 1 cupful of soft yeast or 1 cake of dried yeast. Use one teacupful of this yeast for four or five loaves of bread, and renew while there is enough of the old yeast left to start the new. In starting new always clean the yeast jug thoroughly.

Yeast Cakes.—To 1 quart of cold water add a large handful of hops. Let boil five minutes, then strain into it ½ cupful of wheat flour. When lukewarm add 3 cakes of yeast that have been soaked in warm water. Set in a warm place until light, then thicken with corn-meal until stiff enough to roll out. Cut in three-inch cakes. Dry in the shade in windy weather. When dry tie in a bag and keep in a cool dry place. Turn them often while drying to keep from souring. They may be dried by the stove if necessary. When wanted for use soak a cake in lukewarm water. This should be enough for three loaves of bread. These cakes will keep five or six months and are especially convenient in the summer when common yeast is apt to ferment.

Baking Powder.—

10 ounces of corn-starch.
9 ounces bi-carbonate of soda.
7 ounces tartaric acid.

Powder, sift several times, spread on a bread-board and stand in the sun; sift again. When thoroughly dry put up in tight jars or cans.

Tartaric acid is to be used in preference to cream of tartar as being a purer article, and as only half the quantity is required the extra cost is not noticeable. Get bi-carbonate of soda. It is a better article than the common baking soda.

Lime Water in Bread.—Use lime water in making bread. It has been found that lime water produces the same whiteness, softness and capacity for retaining moisture as results from the use of alum, while it removes all acidity from the dough. A saturated solution should be used. 1 cupful of air-slaked lime in 1 quart of cold water will answer as a solution. Use 1 tablespoonful for each loaf of bread.

Graham bread for dyspeptics should contain neither yeast, molasses or soda. Molasses needs soda to correct its natural acidity. No person with a weak digestion should ever use soda.

Bread With Potato Sponge.—Peel and boil 4 medium sized potatoes in 1 quart of water. When done, mash and pour both potatoes and water boiling hot over about 1 pint of flour, stirring well. Do this at dinner time. When cool add enough more water to make the wished-for amount of batter, 1 cupful of yeast for 4 loaves of bread, 1 tablespoonful of salt, 1 of sugar, and flour sufficient to make a moderately stiff batter. Keep in a warm place, and in the evening add flour enough to knead. Do this thoroughly, cover well, keep warm and in the morning knead down and let it rise again. After breakfast, if sufficiently light make into loaves moulding thoroughly and let it rise, covering warmly until sufficiently light. Bake in a hot oven at a uniform temperature from three-fourths to one hour. Brushing the loaves over with a little melted butter tends to soften the crust.

Some cooks prefer to use for scalding bread sponge the water only in which the potatoes have been boiled as making bread less moist and solid. Or boiling water may be used.

A still easier method will be found to scald a pint of flour with boiling water at night, adding yeast and instead of a sponge mix stiff and knead at once. Cover warmly; in the morning pro-

ceed as above. Scalding buttermilk or whey may be used instead of scalding water, and will be found an improvement.

Cold sweet milk half and half with cold water makes very sweet, tender bread.

In the winter it will be found a very good plan to heat the flour, set the sifted flour over a kettle of boiling water, or in the heating oven of a range.

Good Bread.—Set a thick sponge at night with warm water, not milk, using 2 yeast cakes for four very large loaves; beat the sponge thoroughly. In the morning take 4 tablespoonfuls of white sugar dissolved in $\frac{3}{4}$ cup of melted butter, 1 teaspoonful salt and flour enough to make a soft dough. Mold vigorously. Let it rise until very light, mold again. Let it rise again, less time. Make in loaves, rub each one with melted butter and bake in a good oven. Bread made in this way is deliciously light and tender.

Bread with Corn-meal Sponge.—Spread 8 quarts of flour in the bread-pan so as to leave a large cavity in the center. Make 2 quarts of sifted white corn-meal into mush by boiling it in either water or milk. When cool enough to add the yeast without scalding, turn into the flour, put in 1 cupful of yeast, 1 teaspoonful of salt and enough warm milk or water to make a suitable batter, mixing with it a portion of the flour. Cover the whole closely and let it stand over night. Stir stiff in the morning with the remainder of flour in the pan, knead and make into loaves. Let it rise near the fire and bake well. This is an excellent article of light, sweet nutritious bread that will keep moist longer than any other and make the flour "hold out" wonderfully.

Salt-rising Bread.—Put 1 quart of warm water in a 3 quart pitcher or tin pail. Do this early in the morning. Add a teaspoonful of salt and 1 of brown sugar, a pinch of soda, 1 cupful of sweet milk if convenient, if not, 3 or 4 tablespoonfuls of corn-meal will answer, then stir in flour as for a thick batter. Set the vessel in a kettle of warm water and keep at an even temperature. Stir quite often until it begins to foam and rise; then do not disturb or jar it. If water should rise over the yeast after standing a while, stir in a little more flour. When the yeast rises to the top of the pail or pitcher it is ready to use.

Sift 4 or 5 quarts of flour and spread in a pan so as to leave a large cavity in the center and put in 1 tablespoonful of sweet lard and butter. Pour over this 3 pints of warm water and add the rising. Mix and work into loaves. Rub butter over each. Put in long, deep tins and when it rises to the top bake three-fourths of an hour. Let cool uncovered, and put away in a large stone jar. This will make nice, moist, sweet bread.

Some cooks add 1 pint of corn-meal mush, when kneading up for baking. This ensures its moistness. Graham flour is better to set the rising with, than fine flour.

Milk Yeast Bread.—Take 1 pint of Graham flour. Stir in 1 tablespoonful white sugar, 1 tablespoonful ginger, 1 teaspoonful saleratus, 1 teaspoonful salt. Set this away in a covered dish or glass fruit can to keep from the air. The night before baking take 2 tablespoonfuls of this dry mixture and pour on boiling water until it is a thick batter, set in a warm place to rise. In the morning take 1 quart in equal parts of boiling water and new milk, add the yeast. Then stir in flour until it is a stiff batter. Set the pan over a kettle of hot water, not too hot or the dough will stick to the pan. If hot enough it will be foaming in two or three hours. Stir in flour enough to knead, put in tins and let rise again until the whole top of the loaf will move by laying the hand softly on it. Bake in a moderately hot oven, wrap in a wet cloth and the result will be nice white bread.

Vienna Bread.—2 pounds sifted flour banked around the pan, ½ pint of milk, ½ pint of water; mix a thin batter, quickly add ½ pint milk, in which has been dissolved ½ ounce of salt, and ½ ounce of compressed yeast; leave remainder of flour against side of pan; cover and keep free from air forty-five minutes; then mix in rest of the flour until dough leaves side and bottom of pan. Let stand for two and a half hours. Divide into 1 pound pieces. Subdivide into 12 pieces. Fold corner of each piece to center; turn over to rise for thirty minutes. Put in hot oven; bake twenty minutes.

Rye Bread.—To 1 quart of warm water stir as much corn-meal or Graham as will make a smooth batter; stir into it half a cupful of baker's yeast and set in a warm place to rise. Let this

sponge be mixed in a vessel that will contain twice the quantity. In the morning put 3 quarts of rye flour into a bowl, hollow out the center, pour in the sponge, add a teaspoonful of salt, and half a teaspoonful of saleratus dissolved in a little water ; make the whole into a smooth dough with as much warm water as may be necessary; knead well, cover, set in a warm place for three hours, knead again and make into two or three loaves. Bake in a quick oven one hour.

Quick Buttermilk Bread.—

1 pint of buttermilk.
1½ teaspoonfuls of soda.
½ cupful of shortening.
1 teaspoonful of white sugar.
And a little salt.
Flour to make a medium dough.

Bake at once.

Graham Yeast Bread.—1 cake of dry yeast dissolved in 2 cupfuls of lukewarm water. Make stiff sponge with 2 pints of water and white flour, adding the dissolved yeast. Do this at night. In the morning add 1 teaspoonful of salt, ½ teaspoonful of soda, 1 cupful of brown sugar or molasses and 1 tablespoonful of lard. Stir in Graham flour stiff as possible and let rise ; stir again and put in buttered pans, shaping with the spoon ; let rise. (Never knead the dough for Graham bread.) Place in the oven and bake a little longer than white bread. When done, dampen the bread-cloth and roll lightly, with a dry towel outside. This will soften the crust.

A bowl of white bread sponge may be used instead of yeast. Add a bowl full of warm water to this and proceed as directed.

Or the white sponge may be stirred stiff with Graham flour the night before and the other ingredients added, and it will only need stirring down in the morning, when it may rise again and be put in baking-tins.

Graham Bread (II.)—Take 2 quarts of buttermilk and let come to a boil; turn into a pan and when quite cool stir in enough Graham flour to make a thin batter. Add a small cupful of yeast, put in a warm place to rise over night. In the morning

add 2 tablespoonfuls of sugar and 1 of lard to the sponge. Stir in Graham until stiff; let it rise; stir down and put in the tins (well buttered), let it rise and bake in a moderate oven.

Graham Bread. Quick.—

1 pint of sour milk.
1 teaspoonful of soda.
½ cupful of molasses.
½ teaspoonful of salt.
Buttermilk can be used.

Stir in Graham flour to make a stiff dough, and bake in a quick oven. A very little shortening makes it tender.

Boston Brown Bread.—

2 cupfuls of Indian meal.
1 cupful of rye or Graham flour.
1 cupful of wheat flour.
1 quart of sweet milk.
1 teaspoonful of salt.
1½ cupfuls of molasses.
2 teaspoonfuls of cream-tartar.
1 teaspoonful of soda, or 2 heaping teaspoonfuls of baking-powder.

Steam in a covered dish four hours. The water must be boiling when the dish is put in, and not allowed to stop boiling during that time.

Brown Bread, Steamed.—

1 cupful of sweet milk.
1 cupful of sour milk.
½ cupful of molasses.
1 teaspoonful of soda.
2 cupfuls of Graham flour.
1 cupful of wheat flour.
Corn meal may be used instead of wheat.

Pour it into a 2-quart basin, cover with a plate rolled in cloth to prevent steam dropping on the loaf; place in a covered steamer and steam thoroughly two and one-half hours. The bread may then be set in the oven and baked twenty or thirty minutes. This

removes much of the moisture, making it less liable to spoil if kept over.

Oatmeal Bread.—Put 1 quart of oatmeal in a pan. Scald by pouring upon it boiling water; stir quickly until the consistency of thick mush. Add 1 teacupful cold water and ½ teacupful of sugar or molasses; stir thoroughly. When cool enough, add 1½ teacupfuls of wheat flour bread-sponge; stir well and add wheat flour enough to make a very thick batter. Put into baking-pans and let it rise. If this quantity be made into 1 loaf it will require 2 hours for baking. This bread will be found light, tender and wholesome, eaten either warm or cold.

Corn and Pumpkin Bread.—

3 cupfuls corn-meal.
3 cupfuls stewed pumpkin.
3 cupfuls wheat or Graham flour.
½ cupful butter or lard.
½ cupful of molasses.
1 egg, well beaten.
1 teaspoonful of soda.
Buttermilk or sour milk sufficient to make a soft dough.

Scald the corn-meal with sufficient boiling water to wet it. Add the other ingredients, put in a buttered pudding-dish, cover and steam three hours; then bake one-half hour.

Indian Bread.—Scald 1 quart of Indian meal with 1 quart of boiling water. When cool, add:

1 pint of Graham flour.
1 pint of wheat flour.
½ cupful of yeast.
½ cupful of molasses.
1 teaspoonful of salt.
1 tablespoonful of shortening.

If yeast cakes are used one will answer. Dissolve and fill the cup half full with warm water. Make it as thick as can be stirred with a spoon. Bake in a milk-pan or deep dish, letting it rise first.

Corn Bread.—

2½ pints of corn-meal.
3 eggs, well beaten.
1 tablespoonful of melted butter.
2 tablespoonfuls of sugar.
1 quart of sweet milk.

Mix thoroughly and add 1 pint of wheat flour in which 1 large teaspoonful of soda and 2 of cream tartar with a little salt have been mixed. Stir the beaten eggs into the milk, then the other ingredients. Beat well three minutes and bake quickly in shallow pans.

Steamed Corn Bread.—

1 quart of Indian meal.
1 pint of wheat flour.
1 cupful of sugar.
1 teaspoonful of soda.
1 quart of sweet milk.
1 pint of sour milk.
1 teaspoonful of salt.

Mix and steam four hours steadily. Serve hot. This may be baked also.

BISCUIT.

Soda Biscuit.—

1 pint of buttermilk or sour milk.
1 teaspoonful of soda.
½ cupful of butter or lard.
Flour to mix a soft dough.

Cut rather thin. If a pint of sour cream be used instead of milk no shortening will be required.

Cream Tartar and Soda Biscuit.—

4 cupfuls of sifted flour.
½ cupful of butter or lard.
1 pint of sweet milk or water.
1 teaspoonful of soda.
2 teaspoonfuls of cream-tartar.

Sift the flour, cream-tartar and soda together. Add 1 tea-

spoonful of salt and rub in the shortening. Make into a soft dough with the milk or water. Roll out; cut with biscuit-cutter and bake.

Baking Powder Biscuit.—

1 quart flour.
Butter the size of an egg.
2 heaping teaspoonfuls baking powder sifted with the flour.
A pinch of salt.

Milk, (sweet) or water enough to make a soft dough. Roll out, cut with a biscuit cutter, and bake in a quick oven.

Raised Biscuit.—

1 quart of milk or water.
¾ cupful lard and butter mixed.
¾ cupful yeast.
2 tablespoonfuls white sugar.

Make into a thin sponge with wheat flour. The shortening should be melted. In the morning mix into a soft dough with sufficient flour, and let rise until almost noon. Mix down. Make into balls. Set closely in a buttered pan, buttering between each biscuit that they may separate easily. Let rise half an hour and bake twenty minutes.

If wished for breakfast omit the sponge and mix into a dough the night before. In the morning knead down, make into biscuits and let rise half an hour before baking.

If desired for tea the sponge may be set early in the morning and allowed to rise until noon, then mix into a dough. Let rise until an hour before tea. Make into biscuit, and let stand thirty minutes; bake twenty minutes. If for company they will be lighter and finer grained if mixed down once or twice during the afternoon. Wash over with milk or melted butter.

Easy Raised Biscuit.—Take a piece of bread dough in the morning and mix in 2 tablespoonfuls of shortening and 2 of sugar. Mix thoroughly and let rise. Knead down a number of times. Bake for dinner. If wanted for supper, it will be necessary to mix down several times during the afternoon. Make out in biscuit, buttering between each and allow them to rise in the pan before baking. Brush over with milk or melted butter.

Graham Biscuit.—

1 cup sour milk.
1 tablespoonful shortening.
½ teaspoonful soda.
2 tablespoonfuls sugar.
½ teaspoonful salt.
1 egg may be added.

Dissolve the soda in 2 tablespoonfuls boiling water. Stir in Graham flour, adding ¾ cupful wheat flour to the dough. Knead barely enough to roll out. Cut with a biscuit cutter and put in a floured pan. Bake in a hot oven. Too much kneading will make hard and dry.

Baking Powder Graham Biscuit.—

1 cupful sweet milk, or milk and water.
2 teaspoonfuls baking powder.
2 teaspoonfuls sugar.
1 tablespoonful lard.
½ teaspoonful salt.

Sift the baking powder with the Graham. Add a cup of wheat flour. Knead and bake as above. ½ teaspoonful soda and 1 teaspoonful cream tartar may be substituted for the baking powder.

Breakfast Biscuit.—Take a piece of risen bread dough and work into it a beaten egg and a tablespoonful of lard or butter. Make into balls the size of an egg. Arrange closely in a buttered pan. Brush over the top with lard or butter. Bake twenty minutes in a quick oven and serve hot for breakfast. Break them open as cutting would make them fall.

Drop Biscuit.—1 pint flour, butter or lard the size of an egg. 1½ teaspoonfuls baking powder. Water enough for a stiff batter. Heat a buttered pan hot. Drop the batter in spoonfuls and bake.

Beaten Biscuit (Southern).—Rub well together 1 quart of flour, 1 teaspoonful salt, and 1 tablespoonful lard. Wet it until the consistency of pie crust, and work it well on a marble slab or bread-board. Then beat with a rolling pin, folding the dough over and over at least half an hour, it will then be as light as a loaf of bread ready for the oven. Break off pieces; roll between the

hands; place in a pan and bake twenty minutes in a very hot oven. Sweet milk is sometimes used for moistening instead of water.

Creamery Butter Flour Biscuit.—Sift 1 quart of the flour into a basin. Mix with milk or water into a soft dough. Roll a sheet half an inch thick. Cut in round cakes and bake in a brisk oven. Very nice. If prepared flour is used, shorten.

Rusk.—

1 pint of warm milk.
½ cup yeast.
Mix in sufficient flour to make a thick sponge, when light work in
1 cup sugar.
2 heaping tablespoonfuls butter.
4 eggs well-beaten.
½ teaspoonful salt.
Add flour sufficient to mold.

Let rise a short time. Make into small balls, arrange closely in a buttered tin, brush over with sweetened milk and bake. The sponge may be set over night and baked before noon. Some prefer rusk with fewer eggs, in which case this rule will be found very nice with the use of 2 eggs only. If too sweet ½ cupful sugar may be substituted.

Dried Rusk.—

1 pint milk, warm.
½ cupful butter.
2 eggs.
½ cupful yeast.
1 teaspoonful salt.

Make a sponge of these ingredients omitting the eggs. Early next morning add the eggs well beaten and flour enough to roll out. Let this rise two hours. Roll an inch thick. Cut in round cakes and arrange in baking pans in two layers, one laid carefully upon another. Let rise half an hour and bake. When done lift apart, leaving one side soft and throw loosely in the pan. Put in oven when the fire is low and leave all night. Then take them out and put into a clean muslin bag and hang up to dry in the kitchen. They can be used by the third day but are better for keeping. Put

as many as desired in a deep dish, and pour over them iced milk or iced water if no milk. When soft drain and eat with butter or cream. Very nice for invalids; delicious for any one. Nice with coffee; served dry. Will keep weeks.

Virginia Rolls.—

3 potatoes, boiled and mashed.
1 tablespoonful sugar.
⅔ pint boiling water.
1 cupful yeast.

Add the yeast when cool and let rise. Then add 1 quart water and flour enough to knead. Mold into oblong rolls, and let rise again before baking.

Parker House Rolls.—

1 quart warm milk.
½ cupful lard or butter.
2 tablespoonfuls white sugar.
¾ cupful yeast, or 1 cake dry.
1 teaspoonful salt.
4 quarts flour.

Scald the butter and milk together. Let cool partly. Make a thin sponge with part of the flour and the other ingredients. Set to rise. When ready mix in the rest of the flour. Knead and let rise again. Roll. Cut out. Put in the pan and let rise the third time. Bake in a hot oven. If wanted for tea they can be mixed in the morning, if for breakfast, the night before. Some cooks mix the dough stiff at night, kneading well then, and let rise; kneading again in the morning, and then rolling out and baking as above. They may be cut out with a large-sized cutter, and a little butter spread on each roll and the edges lapped together. Bake in a hot oven.

Cinnamon Rolls for Lunch.—Take a piece of bread dough in the morning and roll out half an inch thick. Spread the top thoroughly with melted butter. Cover thick with white sugar, then with ground cinnamon. Roll up closely and cut with a sharp knife into slices two-thirds of an inch thick. Put the rolls in a buttered tin. Let rise. Wash over the top with milk and bake. A quicker way, but not so nice, is to roll out, cut in round cakes

and spread the top of each with butter, sugar and cinnamon. Pie crust may be utilized in the same manner.

Twist Rolls.—Take a piece of bread dough in the morning sufficient for a large tin of rolls. Work in a piece of butter, about 1 tablespoonful, then divide the dough into parts the size of an egg, subdividing each part in unequal pieces; the largest piece form into a roll, tapering it at each end. Lay in a buttered tin without touching, flatten each end. The smaller pieces divide into three strips each. Roll these to a greater length than the other and braid. Place on the top of the large roll. Wash with milk and bake.

Pocket Books.—

1 quart bread dough.
1 tablespoonful lard.
2 eggs beaten light.

Work the eggs and lard into the dough, using flour enough to keep the mixture stiff. Work well and let rise. An hour before baking roll out thin, sprinkle on a tablespoonful of white sugar and a very little soda. Work well again. Roll thin, brush the surface thoroughly with melted butter. Cut them larger than biscuits, fold over. Put in pans and let rise again. Bake quickly.

Sweet Potato Rolls (Southern).—

2 pounds of boiled sweet potatoes mashed well.
2 tablespoonfuls butter.
½ cup yeast.
1 pint milk.
Pinch of salt.
Flour to make a soft dough.

Set them to rise. When light cut in cakes. Let rise one hour and bake. These will be found delicious. Irish potatoes may be used in the same manner.

Buns.—

½ teaspoonful salt.
½ cup butter.
2 eggs beaten up in ½ pint cold milk.
1 cup white sugar.
2 tablespoonfuls yeast.

Rub the flour and butter together, add the other ingredients, using flour enough to make a stiff dough, Let rise, work well, roll out and cut with a biscuit cutter. Let rise again and bake in a quick oven. Another way is to use the above ingredients mixed with three cups of flour, and to drop the dough by spoonfuls in the baking tin.

Milk Crackers.—Rub ½ cup butter with 3 cups of flour; dissolve 1 teaspoonful of soda in ¼ cupful water and strain over the flour; add 1 teaspoonful salt, 2 teaspoonfuls cream tartar and sweet milk enough to make a stiff dough. Knead well, beat with the rolling-pin, pounding it out thin. Roll out, cut with a biscuit cutter and bake quickly.

Crackers.—

11 cups of flour before sifting.
1 cup of lard or butter.
1 teaspoonful soda.
1 teaspoonful salt.

Rub all thoroughly in the flour. Add cold water sufficient to knead up stiff, beat with the rolling-pin fifteen or twenty minutes. Roll thin as for pie-crust, cut in squares, prick with a fork and bake in a moderate oven until light brown.

Oatmeal Crackers.—1 pint of oatmeal wet with ½ cupful cold water. Work into a mass with a spoon. Place on a board well-covered with dry oatmeal. Make compact as possible, roll out carefully to one-sixth inch in thickness, cut in squares with a knife. Bake in a very slow oven. These are excellent, and if kept dry or packed in oatmeal will be good for months.

Graham Fruit Crackers.—

1 quart Graham flour.
1 cupful currants; figs, dates or raisins may be used by chopping them.

Stir quite stiffly with the coldest water as briskly as possible. Then knead in all the flour necessary. Roll out like pie-crust, only thicker. Cut with a biscuit cutter or in squares with a knife. Prick with a fork and bake in a moderate oven. Plain Graham crackers can be made by the same recipe, omitting the fruit only.

Water, or milk and water, half and half, may be substituted

for sweet milk in all recipes where cream of tartar or baking powder is used.

Gem pans must be of iron, the deep style should always be used. Heat thoroughly and butter well.

Salt should never be used unless there is rising of some sort in the recipe.

Muffin rings may be filled two-thirds full and baked upon a well-buttered griddle on top of the stove, turning ring and all with a knife or pancake shovel when one side is cooked to brown the other the same depth. The rings may be filled and set in a well-buttered baking-pan and baked in the oven, when, of course, no turning will be necessary. Rings two and one-half inches across and one and one-half inches deep are the most convenient size.

Muffin rings or gem irons may be used in many recipes for gems, muffins and puffs. Occasionally the same recipes may be baked upon a griddle on top of the stove. This is often a very nice way where great haste is necessary.

Interchange of Baking Powder.—Two teaspoonfuls of baking powder called for by a recipe may be replaced by one teaspoonful cream tartar and one-half teaspoonful soda and vice versa, always using twice as much cream tartar as soda, and in substituting for baking powder see that the two together equal two-thirds of the amount of baking powder in the recipe.

In substituting sour milk for sweet milk or water, soda alone must be used in the proportion of one-half teaspoonful to one cup of sour milk. In substituting sweet milk or water for sour milk one teaspoonful soda may be replaced by two large teaspoonfuls of baking powder. Where a large number of eggs beaten separately are required in a recipe, little if any baking powder is used. Never cut open a muffin or a crumpet of any kind, least of all one made of Indian meal. Pass the knife lightly around it to break the crust, then pull open with the fingers.

Raised Muffins.—

1 pint sweet milk.
1 teaspoonful melted butter.
2 eggs well-beaten.

½ cup yeast.
1 teaspoonful salt.
Saleratus size of pea dissolved in 1 tablespoon hot water.
1 tablespoonful sugar.

Stir in enough sifted wheat flour to make a thick batter about the consistency of pound cake. Set to rise in a warm place for three hours in warm weather, longer in winter, or it may be mixed at night for breakfast. Butter a griddle and the inside of the muffin rings thoroughly. Set the rings on the griddle and half fill them with the batter. When one side is done turn the muffin, ring and all and bake a delicate brown. As they are done tear open, put a bit of butter in each and keep warm before the fire until served. Muffins should never be cut. Cold muffins may be toasted and served hot. Graham muffins are made the same way.

Milton Muffins or Pop-overs (Delicious).—

1 egg.
1 pint of milk.
1 pint flour.
¼ teaspoonful salt.

Beat the egg light, add part of the milk, all the flour, then the rest of the milk. Bake twenty minutes in buttered rings. Serve hot. They may be baked in gem-pans. These may be made of Graham.

Quick Muffins.—

1 egg.
⅓ cup butter and lard mixed.
1 pint sweet milk or milk and water.
3 teaspoonfuls baking powder.

If necessary the egg may be omitted and one more teaspoonful baking powder used. Sift the baking powder with sufficient flour to make a stiff batter. Beat hard and bake in well-buttered muffin-rings or gem-pans. Add 1 tablespoonful of sugar. If desired Graham may be used in the same way. Sour milk and soda may be substituted in this recipe, using one teaspoonful of soda to a pint of milk.

Rice Muffins.—

1 cupful of cold-boiled rice.
2 eggs.
1 pint of flour.
1 quart of milk, or enough to make a thin batter.
1 tablespoonful of lard or butter.
1 teaspoonful of salt.

Beat hard and bake quickly.

Rye Muffins.—

2 cupfuls of rye flour.
½ cupful of sugar.
1 teaspoonful of salt.
½ cupful of yeast.
3 cupfuls of lukewarm water.
Wheat flour to make a stiff dough.

Let rise over night, or from morning to noon; bake in muffin rings in the oven.

Oatmeal Muffins.—

1½ cupfuls of sour milk.
2 beaten eggs.
1 level teaspoonful of soda.
2 tablespoonfuls of melted butter.
¼ teaspoonful of salt.
Oatmeal to make a stiff batter.

Beat the batter briskly; pour in buttered muffin rings and bake in a quick oven. Delicious eaten hot.

Quick Corn-meal Muffins.—Make same as Quick Muffins, using either sweet or sour milk, substituting corn-meal for wheat flour.

Raised Corn-meal Muffins.—Pour boiling hot water over a quart of corn-meal, stirring until it is a smooth thick batter. Let cool. When only warm add:

2 tablespoonfuls of butter.
2 well beaten eggs.
1 tablespoonful of yeast.
½ teaspoonful of salt.

Set in a warm place to rise two hours, or, if wished for breakfast let rise over night. Stir smooth and bake in muffin rings or gem pans. The yeast may be left out and the muffins baked as soon as mixed.

Crumpets.—

3 cupfuls of raised dough; work into it
½ cupful of melted butter, or butter and lard.
2 eggs.
Milk (sweet) to make a thick batter.

Pour in muffin rings, set in a buttered pan; let rise fifteen minutes and bake in a quick oven.

Corn-meal Crumpets.—Make same as Raised Corn-meal Muffins. Half an hour in a quick oven ought to cook them.

Sweet Milk Graham Gems.—

1 egg, well beaten.
1 pint of new milk.
¼ teaspoonful of salt.
Flour to make a stiff batter.

Have iron gem-pans (the deep ones are better) well buttered and heated hot. Fill and bake in a quick oven.

The secret of gems is to mix them thick enough so that they will stand up in the tins—no thicker or they will be dry. Serve hot. These may be made of water instead of milk.

In making gems be sure to get them just thick enough to remain in the tin without spreading. If too thick with flour they will be dry. Serve hot. Gems are quite as good made of water as of milk.

Graham Gems may be made like quick muffins, substituting Graham flour for wheat, and using sweet or sour milk.

GEMS AND WAFFLES.

Hygienic Graham Gems.—

1 pint of tepid water.
1 tablespoonful of sugar or molasses.
Graham flour enough to make a stiff batter.

Tepid water prepares flour for cooking quickly. Have the

gem-irons hot and well buttered and the oven hot enough to crust the gems over quickly. Use no salt.

Oatmeal Gems.—1 cupful of oatmeal soaked in 1 cupful of water over night. In the morning add:

1 cupful of sour milk.
1 cupful of flour.
1 tablespoonful of soda.
¼ teaspoonful of salt.

Bake in hot, well buttered gem-irons. If too moist add more flour, as some brands of flour thicken more than others.

Corn-meal Gems.—Sift 1 pint of meal and scald. Thin with cold water. Add:

1 tablespoonful of lard or butter.
½ teaspoonful of salt.
2 eggs, beaten separately.

Add, last of all, the whites of the eggs beaten to a froth. Bake quickly in hot, well buttered gem-irons.

Laplanders for Breakfast.—

2 eggs.
2 cupfuls of sweet milk.
1 tablespoonful of melted butter.
2 cupfuls of flour.

Beat well together and bake in hot, buttered gem-pans.

Sally Lunn (Raised).

3 eggs.
2 tablespoonfuls of melted lard or butter, or half and half.
1 pint of sweet milk.
3 pints of flour.
1 cupful of yeast.
½ teaspoonful of salt.

Beat the yolks and whites of the eggs separately; add the milk to the yolks, and the flour and salt to the whites, stir in the yeast and beat all together until very light. Butter the cake or bread-pan, pour in the batter and let rise over night. Bake an hour or even longer in a moderate oven and serve hot for breakfast. ½ cupful of sugar may be added.

Sally Lunn (Quick).—

1 pint of sweet milk or cream.
2 eggs, well beaten.
2 teaspoonfuls of baking-powder.
2½ pints of flour.
2 tablespoonfuls of butter, if milk is used.
1 teaspoonful of salt.
1 teaspoonful of soda and 2 of cream-tartar may be used instead of baking powder.

Bake in a shallow-pan, either square or long; cut in square pieces and serve hot with butter.

Raised Waffles.—

1 quart of wheat flour.
½ cupful of yeast.
1 quart of warm sweet milk.
2 eggs, beaten.
1 tablespoonful of melted butter.
1 tablespoonful of salt.

Mix all the ingredients over night except eggs and butter. Add these in the morning and bake in waffle-irons well buttered and very hot. Turn the irons once while baking that the waffles may be browned on both sides. Butter each as baked and lay one upon the other. Serve with maple sugar, shaved fine, maple syrup, or white sugar.

[Note.—Waffle-irons should be very hot. Heat first one side and then the other on the stove. Butter each well; fill ⅔ full of the batter, close and cook on one side; turn over and brown the other.]

Quick Waffles.

3 eggs.
2 teaspoonfuls of baking-powder.
1 quart of flour.
2 tablespoonfuls of melted butter.
1 pint of sweet milk.
¼ teaspoonful of salt.

Pour in hot, well-buttered waffle-irons.

Sour milk and 1 teaspoonful of soda may be substituted for sweet milk.

Hominy Waffles.—

1 cupful of cold-boiled hominy.
1 cupful of milk.
1½ cupfuls of flour.
2 eggs, well beaten.
1 teaspoonful of baking-powder.
½ teaspoonful of salt.
1 tablespoonful of melted butter.

Stir the milk and hominy together with the flour in which the baking-powder is well mixed; add the salt and eggs well beaten. Bake in well buttered waffle-irons.

BATTER CAKES.

Pan-cakes and corn-bread require more baking powder than other things.

Waffles and griddle-cakes are not so good in the first lot as those that follow, because after the iron has been used it will become smooth and the heat more even.

Shortening, added in small quantities to griddle-cakes, makes them more tender.

Griddles may be "greased" with a white turnip cut in halves. Rub the griddle with the cut side. It causes no smoke or taste and is better than butter or dripping. A soapstone griddle requires nothing.

Buckwheat Cakes should have a little of the batter saved as yeast for the next lot. To keep sweet, fill the vessel with cold water and keep until night in a cool place. Then pour off the water which will have absorbed the acidity, and mix as at first, using this reserve batter as yeast. If necessary stir in ½ teaspoonful of soda dissolved in hot water.

Dilute buttermilk for griddle-cakes with ⅓ water, to prevent the cakes becoming sticky.

Mush to fry will brown better if the meal is mixed with milk and then poured into the boiling water.

Griddle Cakes.—

1 quart of buttermilk.

1 teaspoonful of salt.
1 level tablespoonful of soda.
1 cupful of Indian meal.
5 cupfuls of wheat flour.

Cakes made in this way will be tender, light and excellent. The buttermilk makes them light and puffy. Beat well.

Buckwheat, Graham, and entire wheat flour may be made in the same way. 5 cups of either to 1 cup of Indian meal.

Buckwheat Cakes.—

1 quart buckwheat flour.
½ cup yeast.
1 tablespoonful salt.
1 cup corn-meal or wheat flour.
2 quarts warm water.

Beat well with a large spoon. Let it rise over night. After using one or two mornings add 1 teaspoonful saleratus. A pint of this batter will do to start the next lot. Add 2 tablespoonfuls molasses that the cakes may color well.

Some cooks consider that ½ buckwheat flour, ¼ Graham flour, and ¼ indian meal make the best and most healthy griddle cakes.

Raised Graham Griddle Cakes.—

2 cupfuls Graham flour.
1 cupful wheat flour.
3 tablespoonfuls yeast.
Warm water or milk to make a thin batter.

Set in a warm place over night. Reserve 1 cup of this mixture for yeast for next time. Into the remainder stir ½ teaspoonful of soda dissolved in warm water. One or two thoroughly beaten eggs may also be added to great advantage. Bake on a griddle for breakfast.

Wheat Griddle Cakes may be made in the same way. A little shortening will be an improvement.

Raised Corn-meal Griddle Cakes.—

1 cupful corn-meal, scalded.
1 quart boiling water.
1 cupful flour.
1 pint cold water or sweet milk, or half and half.

½ cupful yeast or 1 cake yeast.
½ teaspoonful salt.

If this batter is too thick to pour well add milk or water until the right consistency. Bake in the morning. Leave a cupful of this batter as yeast for the next time.

Quick Corn-meal Griddle Cakes.—Make same as quick corn meal muffins, and fry on a griddle.

Rye Griddle Cakes.—

1½ cups sour milk.
4 tablespoonfuls molasses.
1 cup wheat flour.
1 egg.
1 cup rye meal.
1 small teaspoonful soda.

Bake on a hot griddle.

Flannel Cakes.—

2 cups corn-meal, scalded with
1 pint boiling water. When partly cool add
1 quart sour or buttermilk.
2 eggs, beaten in with the milk.
2 teaspoonfuls soda, sifted, with enough flour to make a thin batter.

Graham Griddle Cakes, Quick.—

1 cupful Graham flour.
½ teaspoonful salt.
½ cupful wheat flour.
1½ cups buttermilk or sour milk.
1 teaspoonful lard, melted.
1 egg, well beaten.
1 level teaspoonful soda, in a tablespoonful hot water.

The same rule can be used with sweet milk and the addition of 2 level teaspoonfuls of cream tartar. If baking powder is used omit the soda. These cakes are very nice without the egg.

Corn Griddle Cakes,—Delicious.—

2 cups rich buttermilk.
½ teaspoonful salt.

1 level teaspoonful soda.
Corn-meal to make almost the consistency of thin mush.

Have the griddle hot. Drop on a spoonful. When brown on one side turn and brown the other. When first dropped on the griddle flatten them out with the back of the spoon. Never use a knife to open them. If made according to rule they will be light and puffy.

Wheat Pancakes,– Sweet Milk or Sour.—

1 egg.
1 pint sour milk.
1 teaspoonful soda.
½ teaspoonful salt.
Flour to make a batter.

If sweet milk is used add 2 teaspoonfuls cream-tartar. 1 teaspoonful of butter or lard makes them tender.

Crumb Griddle Cakes.—Soak pieces of dry bread in cold water until very soft. Press free from water, mash fine, or rub through a colander. To

2 pints of bread pulp, add
2 beaten eggs.
1 teaspoonful butter.
½ teaspoonful salt.
½ teaspoonful soda, dissolved in
1 cup of sour milk.
Wheat flour to make a batter a little thicker than for buckwheat cakes.

Hominy Griddle Cakes,—Delicious.—

1 pint hominy, boiled very soft. Add
1 pint sifted corn-meal.
1 teaspoonful salt.
1 teaspoonful butter.
3 eggs.

Make into a thin batter with 1 quart sweet milk.

Beat together some time. Bake on a griddle. These can be baked in waffle irons. When well made and baked very thin these cakes are delicious, especially when served with maple syrup.

When eggs are not convenient, yeast makes a good substitute. Put a large tablespoonful in the batter and let it stand several hours to rise.

Rice Griddle Cakes.—Make the same as rice waffles and bake on a hot griddle immediately.

Potato Tea Cakes.—Boil and mash some potatoes, add flour and a little salt, pounding in while hot. Let the mixture be the consistency of soft biscuit. Roll out the dough ½ inch thick, cut in squares and bake on a griddle like buckwheat cakes. Split, butter and cover as soon as cooked, and so continue until all are baked.

Hoe Cakes.—Make a batter of water and corn-meal. Salt slightly and bake in cakes ½ inch thick on a well buttered griddle. Cook slowly, first one side and then the other. A favorite Southern dish. Mixed with sweet milk and the addition of an egg, they will be found very nice.

Kentucky Corn Dodgers.—

1 pint sifted meal.
1 large tablespoonful lard.
½ pint cold water.
1 pinch salt.

Heat the griddle. This is better than a tin, as it will not scorch on the bottom. Mix the ingredients well. Shape the dough into balls a little larger than an egg. Drop them on a griddle and bake in the oven until brown on the bottom; change and brown the top. Serve hot with plenty of butter. Delicious.

Instead of lard, ½ cupful of cracknels rubbed fine may be substituted and the cakes called cracknel dodgers.

Southern Dinner Bread.—

2 cupfuls cold water.
1 tablespoonful lard.
2 eggs.
¼ teaspoonful salt.
Corn-meal to make a batter just stiff enough to shake smooth in the pan.

Butter a square pan, fill $\frac{2}{3}$ full and bake. Cut in square pieces. Break them apart and butter well. Cracknel corn-bread may be made by stirring in a cupful of cracknels.

Batter Bread.—

1 quart of buttermilk.
$\frac{1}{2}$ teacupful of boiled rice.
4 eggs, beaten separately.
1 cupful of wheat flour.
1 teaspoonful of salt.
1 tablespoonful of lard.

The rice may be omitted, if used, mash well. Corn-meal sufficient for a stiff batter. Add the beaten whites of eggs. $\frac{1}{2}$ teaspoonful of soda dissolved in a little milk may be added. Bake in a quick oven three quarters of an hour. If a broom splint is run through and nothing adheres, the bread is done. A round pan is better for corn-bread than a square one.

Sweetened Johnny Cake.—

1 quart of buttermilk.
1 cupful of molasses.
4 teacupfuls of Indian Meal.
1 tablespoonful of soda.
2 teacupfuls of wheat flour.
1 teaspoonful of salt.
1 tablespoonful of lard.
1 egg.

Use less sweetening, if preferred. Bake in a quick oven. This rule will make two cakes. Use round tins, the cake will rise better. Some cooks take a small iron frying-pan and use to bake in, so that the cake may rise. Serve hot with plenty of butter. The same batter will make good corn-meal muffins and excellent fritters fried in hot lard. If made with sweet milk, 2 tablespoonfuls of cream-tartar must be added.

Graham Fruit Mush.—Make a mush by stirring Graham flour slowly into boiling water. It must not be too thick. Cook ten minutes. Then stir in a few tablespoonfuls of milk or cream, and 1 cupful of fresh dates, chopped. Figs may be used instead, also raisins or currants. Cook two minutes longer, taking care

not to scorch. Apples peeled and cut fine may be substituted, in which case it must be set back and allowed to simmer slowly until the apples are done. Stir the fruit into the mush thoroughly. Serve hot with cream and sugar or hard sauce. It is good poured into a mold or cup previously dipped in cold water to prevent sticking, and set away to cool. Serve as above with cream and sugar or hard sauce.

Graham Mush, Plain.—Plain Graham mush made in the same manner, omitting the fruit and milk, and rather thin served with cream and sugar, or some plain pudding sauce is very good. What is left may be filled into a mold or pudding dish and sliced to fry next morning for breakfast.

Corn-meal Mush.—Salt boiling water and stir corn-meal in slowly until a thick smooth mush is formed. This may be served the same as Graham mush, and what is left may be fried next day. Boil slowly an hour.

Fried Mush.—Make the mush as above, corn-meal or Graham; better still, a mixture of the two will be found desirable. Put in a mold or pudding dish to cool and slice for frying, or dip muffin rings in cold water, set on a plate and fill with mush, in the morning slip the stiffened shapes out. Roll either slices or circles in flour, and fry slowly in hot lard or dripping. Some cooks fry fresh mush, dropping it hot into a well buttered frying-pan. It is nice cut in slices and fried like doughnuts, in lard sufficient to cover. Serve with molasses or maple syrup.

Oatmeal.—

2 cupfuls of oatmeal.
1 teaspoonful of salt.
8 cupfuls of boiling water.

Put in a basin and stir well, set in a steamer and cook one and a half hours. A double boiler may be used to cook it in, or, a pail set in a kettle of boiling water. And if great care is used, it is possible to cook in a stew-pan on the stove. Steam cooked, or rolled oats may be cooked in much less time. If steamed, the quantity given above will cook during the time given for boiling the potatoes for breakfast. Serve with fruit, sugar, cream, butter or any plain pudding sauce. If steamed, part milk may be used in cooking.

Oatmeal Mush Fried.—The mush to fry should be stiff and dry. Mold in a deep dish, cut in slices and fry in butter and lard, equal parts.

Pearl Wheat.—

½ cup of pearl wheat. 2 cups of milk.
4 cups of water. 1 teaspoonful of salt.

Let the milk and water boil up, then stir in the wheat. Put in a double boiler or a pail, set in a kettle of boiling water. Boil two hours, let stand all night on the back of the range and in the morning beat up gradually just before serving. Oat-meal can be prepared in the same way.

Cracked Wheat.—Use ⅓ of cracked wheat to ⅔ salted cold water. Cover closely and cook slowly, without stirring, for 3 hours. A double boiler is best.

Granulated Graham.—

1 cupful of the flakes. 1 quart boiling milk and water.

Put in a deep dish. Cover. Set in hot water, and let the flakes swell until ready to serve. Five minutes' time is sufficient to prepare them for the table. Salt slightly. Serve with cream and sugar.

Cerealine.—

1½ pints cerealine.
1 quart of milk, or milk and water.

Salt and butter to taste. Boil two or three minutes. Serve with cream and powdered sugar, or Vanilla sauce. A very delicate dish, if sliced when cold, and fried.

Boiled Wheat.—Whole wheat grains may be soaked in cold water two or three hours, or over night; boiled in the same water two hours or until tender. Let simmer, and do not burn. To be eaten with milk and sugar, or maple syrup. A capital dish.

Wheatlet.—Prepare same as Granulated Graham. Very nice.

Cream or Milk Toast.—Heat 1 pint of milk to boiling and add a tablespoonful of flour rubbed smooth in a little cold milk, a teaspoonful of butter and ¼ teaspoonful salt. Pour this over ½ a dozen slices of nicely toasted bread.

Some prefer to omit the flour, a little more butter may be added if this is done.

Fruit Toast.—Toast bread a golden brown. Dip each slice in boiling water for a second. Butter well. Lay slices in the bottom of a deep dish. Have currants, cherries or any preferred fruit, either fresh or canned, heated boiling hot and well sweetened. Cover the first slice of toast well with the hot fruit, then add another slice, and another layer of fruit until the dish is full with fruit last layer. Serve hot or warm. This may be varied, and prepared still more quickly by substituting for the toast thick slices of well buttered bread and proceeding to cover with hot fruit as before. A nice and quick dessert.

Cheese Toast.—Make some slices of toast, cut off their crusts, then butter them. Cut some cheese into thin flakes, and put in a saucepan with a piece of butter, and a little mustard if desired. Place the pan over the fire and stir until the cheese is melted, and the whole is well mixed and smooth; then pour the mixture on the toast and serve hot.

Welsh Rarebit.—Put 4 ounces of cheese, sliced thin or grated, 2 tablespoonfuls of cream or milk, and a piece of butter the size of a walnut into a saucepan and boil, stirring it gently all the time until it becomes thick and smooth, then add a raw egg and a little Cayenne pepper. Put the saucepan again on the fire stirring until the whole is hot. Serve on squares of dry toast. This will be sufficient for four people.

Chicken Sandwiches.—Chop the flesh of cold roast fowls fine. Season with pepper and salt, and spread $\frac{1}{2}$ an inch thick between thin slices of buttered bread. If the meat is very nice, it may be seasoned and laid in close meat strips between the buttered bread.

German Toast.—

2 tablespoonfuls sugar.
$\frac{1}{2}$ pint sweet milk.
1 egg well beaten.

Stir well, and in this mixture dip slices of bread (if very dry dip first in cold water), and fry on a buttered griddle a light brown on each side. Omit the sugar and afterward roll in powdered sugar if preferred. This is a delicate dish for tea. With the addi-

tion of a hot plain pudding sauce with a pint of Zante currants, it makes an excellent dessert.

Steamed Bread.—Steam half a loaf of stale bread (put it in a common steamer) until thoroughly softened. Cut in slices $1\frac{1}{2}$ inches thick and serve with a hot plain pudding sauce for dessert, if a cupful of Zante currants be boiled up with the sauce it will be an improvement.

Apple Toast.—Peel, core and slice 6 tart apples. Put 1 tablespoonful of butter in a saucepan with the apples, scatter over them 2 tablespoonfuls white sugar. Stew quickly, stirring. Cut 3 slices of bread $\frac{1}{2}$ an inch thick, and fry both sides a light brown. Take up on a dish. Spread the apples on an inch thick. Dust over with powdered sugar and serve hot.

Rolled Sandwiches.—Fresh bread is a necessity for rolled sandwiches. Cut it lengthwise from the loaf in thin slices, so thin that it is necessary to butter the loaf evenly and thinly before cutting. Trim off the crust and cover the slice with a thin layer of ham grated or chopped. Chicken is sometimes used, in which case it must be seasoned slightly, and a little ham minced with it is an improvement. These sandwiches should be small. After the grated meat is spread on smoothly, roll up like a roll jelly cake, and one after the other wrap tightly in a long narrow cloth to keep in shape. Before serving tie each one with a bit of the narrowest possible ribbon. A party dish.

Ham and Egg Sandwiches.—Chop the ham fine; also as many hard-boiled eggs as required. Mix. Season with salt, pepper and a little mustard. Moisten slightly with melted butter. Spread this mixture between thin slices of bread nicely buttered. If to be very nice trim off the crusts and cut the slices in two.

Sandwiches.—Cut bread in thin even slices. Spread thinly with butter. Lay on a thin slice of pressed meat, cold tongue, veal, roast beef, or any of the preparations of grated ham or chicken given above. Lay over this another slice of thinly buttered bread, and cut in half thus forming two sandwiches.

Chicken and Ham Rolls, a Party Dish.—Take out half the inside from French or light home-made rolls. Butter the cavity and fill up with a mixture of minced chicken and ham.

FRITTERS.

FRITTERS should be fried in as much lard as is required for doughnuts. The lard must be boiling hot, when the fritter will rise quickly to the top. They do not require turning over. Send to the table hot, having fresh hot ones to be sent in as wanted, for they become heavy if left long standing.

FRY the fritters as soon as the batter is ready that they may be perfectly light. Serve for tea or lunch with powdered sugar. Taken with a plain pudding sauce they make a very nice dessert. Syrup, too, is an appropriate sauce. Use common or maple syrup. Do not make the batter too thick or it will brown on the outside before the center is cooked.

NEVER stick a fork into anything frying in hot lard, as doing so allows it to absorb the fat. Take out with a skimmer or split spoon.

Plain Fritters.—

2 eggs.
2 tablespoonfuls sugar.
1 pint sour milk.
1 teaspoonful soda.
¼ teaspoonful salt.
Flour for batter.

Beat thoroughly. Drop a large tablespoonful at a time in hot lard. Fry brown and roll in powdered sugar. Make the batter about like pancakes.

Plain Fritters (II).—

3 cups of flour sifted. 3 eggs.
1 pint sweet milk.
2 teaspoonfuls baking powder.
1 spoonful salt.

Serve with sugar, syrup or a plain sauce.

Cream Fritters.—Mix a pint and a half of wheat flour with a pint of milk. Beat 6 eggs to a froth and stir them into the flour a little at a time, beating thoroughly. Grate in ½ nutmeg, add 2 teaspoonfuls salt and 1 pint of cream. Stir just long enough to mix in the cream and drop by tablespoonfuls into boiling lard. Sprinkle powdered sugar and put a spoonful of jelly or marmalade on each one.

Oxford Fritters.—

8 ounces of grated stale bread; soak in just sufficient milk to cover it. When soft stir in—
3 beaten eggs.
1 tablespoonful flour.
¼ pound Zante currants.
½ nutmeg grated.

Make the mixture in balls the size of an egg and fry a light brown in hot lard. Serve plain or same as Cream Fritters.

Apple Fritters.—

1 quart sweet milk.
3 eggs.
12 apples chopped fine.
½ teaspoonful salt.
Flour for batter.

Beat the eggs separately and add the whites whipped to a froth last of all. This will take the place of baking powder. Stir the apples (chopped) into the batter thoroughly. It is an improvement if the apples have been sprinkled lightly with lemon juice before stirring in. Serve with sweetened lemon juice, maple syrup, molasses or Universal Pudding Sauce. Cream and sugar, or butter and sugar will answer.

Apple Fritters (II).—Prepare the apples. Make as the first fritter batter given in this department. Stir in the apples, fry and serve as above. Or make the second batter given, using baking powder and stir in the apples, frying them. Use more eggs if wished VERY light, beating them separately. A teaspoonful of butter will make them more tender. Sliced apples (circular with the core removed) may be stirred in instead of the chopped fruit, and

the fritters dropped into the lard by spoonfuls, one slice in each fritter. If the apples, either chopped or sliced, are sprinkled with lemon juice before using the flavor is improved. Place on a warm sieve to drain. Sift powdered sugar and cinnamon over them, or use any of the sauces given above. [A shallow pan is better for these and other chopped fruit fritters. If the lard is very deep they are apt to fly apart.]

Banana Fritters.—

1 cup of flour.
2 eggs beaten separately.
1 tablespoonful butter.
1 cup milk or water.

Add the whites of the eggs last of all, whipped to a stiff froth. Slice the bananas (three will answer) around (sprinkling with a little lemon will improve the flavor). Stir into the batter and fry by spoonfuls in hot lard, having a slice of the banana in each fritter. Sift powdered sugar over them and serve. The daintiest possible dessert.

A simpler way is to cut the bananas in two across and steep them in a syrup of sugar and water. After an hour, drain, roll in flour and fry in hot lard. Boil the sugar and water into a syrup and serve with them as a sauce. Peel first.

Pineapple Fritters.—These may be made in the exact manner used for banana fritters, taking the rule first given. Omit the lemon. The pineapple will be improved by sprinkling the slices with sugar over night. Serve for dessert.

Peach Fritters.—Make a batter same as for the first apple fritters, taking half the rule. 1 teaspoonful butter will make more tender. Peel and cut the peaches in halves, stir them in the batter and fry in boiling fat until a delicate brown. Place half in each fritter, drain in a sieve and dust with powdered sugar. Cream may be added if desired.

Rice Fritters.—

1 pint of cooked rice.
½ cup of sweet milk.
2 eggs.
Flour to stiffen.

Fry in plenty of hot lard, serve with butter, sugar and molasses or jelly of some kind. Serve hot laid on a folded napkin. Juice of a lemon improves them.

Corn Fritters.—See Vegetables for corn-oysters and corn griddle cakes. Canned corn may be used by draining and chopping fine.

Parsnip Fritters.—Scrape and boil tender 2 large parsnips. Rub through a colander or mash carefully. Beat in

1 egg.
1 tablespoonful of milk.
1 heaping teaspoonful of flour.
¾ teaspoonful of salt.
¼ teaspoonful of pepper.

Mix and make into small, flat cakes, flour slightly and fry on a griddle in plenty of butter or nice dripping. Turn to brown both sides.

Carrot Fritters.—Beat 2 small boiled carrots to a pulp with a spoon, then add

2 eggs, well beaten.
2 tablespoonfuls of flour.
2 tablespoonfuls of cream or milk.
1 teaspoonful of sugar.
¼ teaspoonful of salt.

Beat well together and drop by spoonfuls in boiling lard. When a good color, drain, squeeze over them the juice of an orange, and strew with powdered sugar. A nice side dish at dinner, tea or a party.

Potato Fritters.—See Vegetables for Potato Balls. Cold mashed potatoes may be used.

Clam Fritters.—

2 cupfuls of milk.
2 eggs.
1 cupful of flour.
½ teaspoonful each of salt and pepper.

Cook the clams a few minutes in their own liquor, drain and stir in the batter, fry in butter on a griddle, turning to brown, or

drop by spoonfuls in hot sweet dripping. If the clams are thought too tough, chop fine before adding to the batter.

Oyster Fritters.—Make same as for clam fritters, taking 1 cupful of milk, 1 cupful of strained oyster juice to can of oysters, proceeding as above. Do not chop the oysters.

Squash Fritters.

1 pint of cooked squash.
2 eggs.
1 pint of milk.
½ teaspoonful salt.

Flour to make them turn easy on the griddle.

Imperial Fritters.—

1 cupful of water.
Butter size of an egg.
1 coffee-cupful of flour.
5 eggs.

Boil the water and butter together; stir in the flour and work the paste with a spoon until smooth and well cooked. Take from the fire and beat in the eggs thoroughly, one at a time. Beat a few minutes longer, and drop by spoonfuls into hot lard. Do not crowd, as they will expand and become hollow and light like cream puffs. Use lemon, vanilla or Universal Pudding Sauce with them.

Imperial Fritter Sauce.—

1 cupful water.
½ cupful sugar.
1 tablespoonful corn-starch.
½ lemon.
A bit of butter.

Boil the water and mix the starch and sugar and stir in dry. Slice the lemon and drop in. Add the butter, and let boil until transparent. This is nice with the above fritters and may be used with almost any kind.

PASTRY.

GLAZE pie crust for fruit, custard and other pies by brushing over the under crust with a little beaten egg just before filling with the pie mixture. If the pie is very delicate in color use the beaten white of the egg only; this will prevent the crust from becoming soaked with the juices of the pie.

TART SHELLS may be very ornamentally glazed, by removing from the oven when partly baked, brushing over with the beaten white of an egg and then covering thickly with powdered white sugar. Sprinkle with a few drops of water and return to the oven.

FRUIT JUICES, pie-plant, etc., may be prevented from boiling out of the crust in several ways.

1st. Put the usual quantity of sugar for the pie in a bowl. Add enough cold water to form a kind of dough; stir in a heaping tablespoonful of flour, or a level teaspoonful of corn starch and mix thoroughly. Pour this over the pie-plant or other fruit. Add the top crust and bake in a hot oven.

Another: Dust some flour on the bottom crust before filling, and in making pies of fresh fruit put the sugar on the bottom crust. Or roll up a small tube of white writing paper and insert in an opening in center of the upper crust, letting the lower end rest on the under crust and the upper project above the pie. The juice will collect in this and it may be removed when the pie is done.

A TABLESPOONFUL of flour may be substituted in a squash or pumpkin pie as equal in value to 1 egg.

A MARBLE SLAB is much nicer for rolling out pastry than an ordinary bread-board, as it keeps the dough cool and firm.

DOUGH for pie-crust should always be rolled one way, from you. Turn the crust each time, and roll in the same direction until it is the required shape.

PIE without an upper crust should always have a heavy edge; and lay on a narrow strip and pinch together, or cut off the crust somewhat larger than the tin and roll this over with the fingers.

PASTRY is very much improved by being kept on ice an hour before rolling out.

ICE-WATER, or the very coldest obtainable, should be used in mixing pastry.

UNDER-CRUST of pies should be a little the thicker.

TWO KINDS of crust may be used in making a quantity of pies. One way of doing this is to make the dough of moderate richness, take a little more than half the crust and roll in more butter or lard, spread and fold, roll out; repeat this once or twice, thus giving a flakey upper-crust. Take the plainer portion for the under crust. Some cooks make two distinct kinds of dough, one very nice for the upper crust, and the other shortened with any kind of dripping for the under-crust. This will be found quite an economical arrangement.

GOOD PASTRY may be made by using as little water as possible to get the dough in shape. Let the water be very cold; knead the crust slightly. Place in a well-heated oven as soon as the pie is ready.

BUTTER pie-tins well, though some expert cooks simply flour them.

AN APPLE-PIE may require forty minutes, while a rich lemon-pie will cook in twenty.

MINCE-PIES may be made in quantities and kept in a cool place until needed.

PUMPKIN-FLOUR can be bought at any grocery, with full directions for using. This makes pies fully as nice as the fresh pumpkin, with less trouble.

CORN-MEAL added in the proportion of $\frac{1}{3}$ to $\frac{2}{3}$ flour makes pie-crust more light and digestible.

Biscuit pie-crust is very wholesome.

Apples used for mince pies need not be peeled. Wash, dry and chop fine. This will be found a saving in labor.

Dried Apples, soaked over night and chopped fine, may be substituted for the fresh fruit in mince-meat.

Dried Fruit, prepared with sugar, such as dried cherries, gooseberries, etc., may be substituted instead of raisins in mince pies. Soak over night in as little water as possible and throw in both water and fruit. This will be found very nice, as well as economical.

White Potatoes, chopped fine and soaked over night in vinegar, are sometimes used as a substitute for apples in mince-meat.

Fruit Pies take less sugar if they are sweetened after baking. Remove the upper crust to put in the sugar.

Wild Grapes may be preserved for winter use by putting in a jar and covering with molasses. These will be found very nice for pies.

Meringue is a frosting made of the beaten white of an egg sweetened to the taste and spread over pies or custards. It must be put in the oven always to harden.

Apples cut in quarters and stewed in sweet cider or molasses are good for plain pies. Season with cinnamon or nutmeg. This will keep several months.

Green Apples, when quite small, may be stewed whole with the skins on, strained when soft and sweetened. These make nice pies. Use just water enough to prevent burning.

Dried Apples should be soaked over night. Have boiling water to cover them and stew soft. If not tart put in lemon juice or sour cider. When they are partly stewed a little orange peel cooked with them gives a fine flavor. Season with sugar and nutmeg. Strain through a colander. Make very good pies.

Pumpkins that have commenced to decay may be preserved by cutting up the best parts, stewing until soft, sweetening well with sugar and molasses and seasoning with ginger. Scald in the seasoning thoroughly. Keep in a stone jar in a cool place. When wanted for use thin the desired amount with milk and eggs.

PIES.

Pie-crust.

1 quart flour, before sifting.
1 cupful butter or lard.
¼ teaspoonful salt.
1 level teaspoonful baking-powder.
Cold water sufficient to work the dough in shape.

Do not touch the paste with the hands until ready to roll out. Chop shortening and flour together with a knife. Have the lard or butter cold as possible. When well cut together add water gradually, still cutting, until the whole is in form. Be careful, in adding the water, not to allow the dough to become wet in spots.

This rule will be sufficient for 2 large pies. Divide in half. Take one piece and use a little more than half for the crust, and roll out, following the directions given at the head of this chapter. Cover the pie dish, glaze if necessary, fill, roll the upper crust a little thinner, cutting several openings in it for the escape of steam, pinch the edges of the two together after trimming neatly with a knife. Proceed in the same manner with the dough for the other pie.

To make the pies still nicer, ¼ of the shortening may be left out, and the pastry intended for the upper crust can be rolled flat, spread with butter or lard, sprinkled with flour, folded together and rolled again, repeating this operation until the shortening is used. This will give a flakey upper crust. Instead of spreading the lard, it may be cut in bits and dotted over the surface; sprinkle with flour and roll as before.

Even less shortening may be used, as the presence of the baking-powder in some degree supplies its place. The powder should be sifted with the flour first of all.

Puff Paste.—

1 pound flour.
1 pound butter.

Mix ½ the butter with the flour, quite stiff, using as little cold water as possible. Roll out, cut part of the remaining butter in bits and dot over the paste, dredge well with flour, fold over, roll

lightly together and set aside in a cool place for a few minutes, then roll them again, put on butter and dredge as before, roll up and then roll out. Repeat this until the butter is gone. Do it quickly and handle as little as possible.

Puff paste is only for upper crusts. Use a plain paste for the under crust. Puff paste will keep a week on ice.

Cream Pie-crust.—

1 pint sifted flour.
½ teaspoonful baking-powder.
Sweet cream enough to make a stiff paste.

This will make 3 medium-sized pies.

Epicurean Pie-crust.—

1 pint flour.
1 egg.
½ small cupful water.
2 heaping teaspoonfuls butter.

Cut 1 tablespoonful of the butter up with the flour. Break the eggs into a bowl, beat up light, add the water and mix the flour into a stiff dough with this. Take the half desired for the upper crust and spread with part of the butter left, fold together and roll out. Repeat this once more, or until the butter is gone.

Healthful Pie-crust.—Good crusts for plain pies are made with rich milk turned sour, using a half teaspoonful soda to a large cupful of the milk. Still better crusts are made of sour cream sweetened in the same way with soda.

Mealy potatoes boiled in salted water and mixed with the same quantity of flour and wet with sour milk sweetened in the same way with soda, make a good crust.

Hygienic Cream Crust.—Equal quantities of Graham flour, white flour and Indian meal. Rub evenly together and wet with very thin sweet cream. Roll thin and bake in an oven as hot as for common pie-crust.

Pie Shells.—Make a rich pie crust, and line pie tins, or saucers; prick several times with a fork and bake in a quick oven. Put away in a stone jar, or in a bread box, and when needed fill with cranberry sauce, apple sauce or any kind of canned fruit. Heat through in the oven, which may be done by putting the crust

in a pie tin; or make a custard of any kind. Put one of the shells in a pie tin, fill with the custard and bake. These are convenient for an emergency.

Green Apple Pie.—Pare and core tart ripe apples. Slice thin. Fill the under crust. Add a small teacupful of sugar, 2 tablespoonfuls of water. Dredge the top well with flour. Dot over with bits of butter; flavor with cinnamon or nutmeg. Add the upper crust. Bake about forty minutes. If the apples are not tart enough add the lemon juice. A nice apple sauce may be used in pie shells. See above. Sweet cream may be served with apple pies.

Apple Meringue Pie.—Line a pie pan with an under crust, fill with smooth stewed apples and bake. Beat the whites of 2 eggs to a stiff froth with 1 tablespoonful powdered sugar; flavor with a few drops of extract of cinnamon or nutmeg. Spread this over the top of the pie and brown lightly in the oven. The white of 1 egg can be used for meringue.

Apple Custard Pie.—Pare, slice and stew ripe tart apples. Mash very fine, or put through a colander. For each pie allow:

1 yolk of egg.
1 cupful sugar.
1 teaspoonful butter.
⅔ cupful rich sweet milk.
Flavor with nutmeg.

Bake with 1 crust. Beat the whites of the eggs with a little sugar. Spread over the top. Brown in the oven.

Dried Apple Pie.—Stew dried apples tender in a little water. Sweeten to taste. Flavor with a few strips of lemon peel, or a slice of lemon. (½ teaspoonful of lemon extract may be used.) Beat fine, or put through a colander. Bake with two crusts. Some cooks add 1 beaten egg to each pie.

Lemon Pie, Plain.—

1 lemon juice and part of rind.
1 cupful sugar.
1 cupful boiling water.
1 tablespoonful cornstarch, or 2 of flour.
1 teaspoonful melted butter.
2 yolks of eggs well beaten.

Rub the cornstarch smooth in a little cold water, then add the cup of boiling water. Stir till it boils and cooks the cornstarch. Add the butter and sugar. Remove from the fire, and when partly cool, add the yolk of the eggs, the lemon juice and grated rind. Line a pie tin with crust. Fill with the mixture. Bake until the crust is done. Beat the white of the eggs to a stiff froth, with 2 tablespoonfuls sugar. Spread this over the top of the pie as a meringue. Return to the oven and brown slightly. This makes one pie. This recipe may be varied by using 1 egg only, stirring yolk and white together, inclosing the mixture between two crusts, and baking like an apple or other fruit pie.

Lemon Pie, Rich.—

Juice and grated yellow rind of 1 large, or 2 small lemons.
4 yolks of eggs and 1 white of egg beaten with 7 tablespoonfuls white sugar.
1 tablespoonful melted butter.

Stir all the ingredients together. Line a pie tin with crust. Fill and bake until the pie is done. Beat the 3 remaining whites of eggs with 2 tablespoonfuls of sugar. Spread over the top. Return to the oven and brown lightly.

Lemon Pie with two Crusts.—

Juice and grated yellow rind of 1 lemon.
1 teacupful sugar. 2 eggs.
1 teaspoonful butter.
1 teaspoonful cornstarch.
1 cupful sweet milk.

Beat lemon, sugar and egg together for ten minutes. Rub the butter and cornstarch. Mix thoroughly with the other ingredients. Add the milk. Water can be substituted if milk is not convenient. Stir until well mixed. Pour into a deep pie-pan lined with paste and cover with a top crust. Wet the edges of the paste and press tightly together. Bake quickly.

Lemon-Molasses Pie.—

1 cupful molasses.
Juice and grated yellow rind of 2 small lemons.
1 tablespoonful melted butter. Mix.

Line a deep pie-plate with pastry. Pour in a portion of the mixture. Cover over with pie-crust rolled thin, then more of the lemon mixture, dredging each layer with flour. Cover with another layer of crust, then the lemon mixture for the last to be covered with a top crust. This will make one large deep pie. Bake one-half hour.

Lemon-Potato Pie.—

1 large white potato grated.
Juice of 1 lemon.
White of 1 egg well-beaten.
1 cupful water.

Pour this into an undercrust and bake. When baked, have ready the beaten whites of 2 eggs sweetened by 2 tablespoonfuls white sugar and flavored with a few drops of rose water. Spread this over the top of the pie and return to the oven to set, not brown. This pie should be just cold for dinner. The 3 yolks of the eggs may be utilized for the preparation of the lemon pie with two crusts given before. Or this pie may be put into two crusts, omitting the *meringue*, and using 1 whole egg instead of a white.

Orange Pie.—

1 orange, juice and grated yellow rind.
1 cupful sugar.
1 tablespoonful corn-starch or flour.
2 yolks of egg.
1 white of egg.
1 teaspoonful melted butter.
Milk enough to fill a deep pie-plate half full.

Line the pie-pan with pastry. Mix the other ingredients and put in, filling up last of all with the milk. It is possible to use water in place of the milk. This is a one-crust pie. Use the white of the egg for a frosting.

Vinegar Pie (One Crust).—

1½ cups good vinegar.
2 cups sugar.
1 cup water.
1 tablespoonful butter.
Flavor with lemon extract.

Put in a stewpan on the stove. While this is heating take 5 yolks of eggs beaten with 1 cup water and 2 heaping tablespoonfuls flour. When the vinegar comes to a boil put in the eggs and flour, stirring until well cooked. Have four pie-tins lined with pastry, fill with the mixture and bake. Beat the whites of the eggs to a stiff froth with 4 tablespoonfuls white sugar. When the pies are done spread this over them and return to the oven a few minutes. These pies can be baked in two crusts by using four eggs, whites and yolks both, and covering with an upper crust. The rule will make four pies.

Vinegar Pie (Two Crusts).—Put the under crust in the pan. Spread upon this 1 cup sugar, 1 large tablespoonful flour, some orange peel shredded fine, ½ a cup of vinegar, ¼ a cup boiling water. Cover with an upper crust punctured to let the steam escape. Secure it closely around the edges that the filling may not boil out. Let the top bake first. Twenty minutes should be enough. One teaspoonful butter may be added.

Rhubarb Pie.—Peel the stalk and cut in small bits. Line deep plates with crust. Put in the rhubarb with a thick layer of sugar to each layer of the fruit. A little lemon extract, peel, or juice improves it. Dredge with the flour, dot over with bits of butter and cover with a crust, having openings for the escape of steam. Bake one hour in a slow oven. Some cooks stew the rhubarb before making into pies, but this is by no means the better way.

Meringue Pie-plant Pie.—

1 cupful stewed pie-plant.
1 teaspoonful cornstarch or flour.
1 cupful sugar.
1 yolk of egg.
½ teaspoonful butter.
Small pinch salt.
Flavor with lemon.

Mix thoroughly and bake in one crust. Beat the white of the egg to a froth with one tablespoonful sugar and spread over the pie when done. Brown lightly in the oven. Equal to lemon pie.

Rhubarb and Raisin Pie.—

2 cups chopped pie-plant.

1 cup chopped raisins.
1 cup sugar.
½ teacup water.

Dredge with flour, bake slowly, using two crusts.

Mince Pies.—

4 pounds lean, cold-boiled meat chopped fine.
(Beef tongue, beef heart, beef shank.)
9 pounds chopped apples.
3 teaspoonfuls ground cloves.
1½ pounds chopped suet.
10 teaspoonfuls ground cinnamon.
3 pounds raisins.
5 teaspoonfuls ground mace.
2 pounds currants.
1 teaspoonful black pepper.
½ pound sliced citron.
3 tablespoonfuls salt.
5 pounds brown sugar.
1½ quarts cider.
1 quart molasses mixed with ½ quart vinegar.
Juice and grated yellow rind of 2 lemons.

Mix well, heat thoroughly through, and when cool pack in stone jars. Cover those not intended for immediate use with molasses to exclude the air. In this way the mince-meat will keep a long time. When wished for pies thin to the desired consistency with boiled cider. If the apples are not tart add a little lemon juice.

In place of cider or any liquors (such as brandy or sherry) open a can of fruit. Cherries are very nice. Berries of any kind may be substituted and turned into the mince-meat when ready to use for making into pies. In this way one may lessen the amount of raisins, etc., to be used, and can omit citron altogether. Spices may be altered to suit the taste. The canned fruit not only furnishes the requisite thinning, but at the same time imparts a delicious flavor. In fact a skillful cook can at all times alter the preparation of mince-meat to suit the materials on hand. If the mince-meat is to be kept on hand a long time prepare it all with

the exception of the apples. Pack in jars. When wanted take some of the mince-meat and add to it an equal weight of chopped apples.

Mince Pies (Extra).—

1 pound finely chopped apples.
1 grated nutmeg.
1 pound cold roast beef chopped.
¼ ounce ginger.
1 pound Zante currants.
⅛ ounce cloves.
½ pound raisins stoned and chopped.
⅛ ounce allspice.
1 pound beef suet chopped.
½ ounce salt.
¾ pound of mixed citron and candied orange.
1 grated rind and juice of 3 lemons.
1 pound fine sugar.
1 pint boiled cider.

Stir ten minutes. Put in a deep jar. Keep several days before using and take the required quantity from the bottom of the jar. Thin a little more if necessary.

Mince Pies—A Small Quantity.—One way to dispose of remnants of cold roast or boiled meat is to make two or three mince-pies. Even in summer these will not come amiss.

1 large cupful of chopped meat.
¼ cupful of fat meat, chopped.
2 cupfuls of chopped apples.
1 teaspoonful of salt.
½ tablespoonful of ground cinnamon.
½ tablespoonful of ground allspice
1 cupful of sugar.
½ cupful of raisins.
½ cupful of currants.
1 cupful of cider vinegar and water mixed.

Mock Mince Pie.—

1 cupful of raisins, chopped.
5 large crackers, rolled fine.

2½ cupfuls of boiling water.
1 cupful of molasses.
2½ cupfuls of brown sugar.
½ cupful of vinegar.
1 teaspoonful of cloves.
1 teaspoonful of cinnamon.
1 tablespoonful of butter.
½ tablespoonful of salt.
½ nutmeg, grated.

This makes 4 pies. Zante currants may take the place of raisins.

Pumpkin Pie.—Cut the pumpkin in thin slices, peel and cut up; steam until done or boil until tender in as little water as possible. Mash the pumpkin to a pulp and cook dry as possible without scorching; rub through a colander or coarse sieve.

To each pint of the sifted pumpkin add 1 quart of milk and 3 well beaten eggs. Sweeten to taste with brown sugar ; flavor with 1 teaspoonful each of cinnamon and ginger; nutmeg may be added, and 1 spoonful of salt. If the milk is not rich add a small teaspoonful of butter to this quantity. A little molasses added makes the pies a richer color. In preparing use:

1 egg.
1 quart of pumpkin.
2 tablespoonfuls of corn-starch.
1 quart of milk.

Sweeten and flavor as before. This will be found very good. Bake in round or square pie-tins in 1 crust. Put in a quick oven and as soon as they puff up remove. Slip out of the pans on to thick folded paper or a clean cloth.

The rim of pumpkin pies is very apt to scorch before the filling is baked sufficiently. On this account it is a good plan to heat the prepared pumpkin scalding hot before turning into the pie-tins. Bake at once that the under-crust may not grow clammy.

Pumpkin Pie without Eggs.—Stew and sift in the ordinary manner. Add sufficient to make it about ⅓ thicker than for common pumpkin pie. Sweeten with equal quantities of sugar and molasses. The milk being turned boiling hot upon the pumpkin

causes it to swell in baking so that it is light and nice as though eggs had been used. This will be found palatable and quite hygienic without spices, but may be flavored as other pumpkin pies and can hardly be told from them. Make the pumpkin about the consistency of common cake batter for this pie.

Squash Pie.—Steam a Hubbard squash, when it is done rub through a colander. To every quart of sifted squash add:

5 well-beaten eggs.
2 quarts of milk.
1 tablespoonful of cinnamon.
1 tablespoonful of ginger.
Sweeten to the taste—1 cupful of sugar.
Salt slightly. Bake like pumpkin.

Raisin Pie.—

Grated yellow rind of 1 lemon.
Remainder of lemon, chopped.
1 cupful of stoned raisins.
Butter, size of walnut.
½ cupful of molasses.
1 cupful of brown sugar.
2 cupfuls of water.

Boil five minutes and add 5 tablespoonfuls of flour and ½ teaspoonful of salt. Use two crusts. This will make two pies, medium-sized. A beaten egg can be stirred in and 3 tablespoonfuls of flour omitted.

Prune Pie.—Pit the prunes, stew soft, beat smooth, sweeten thoroughly and inclose in two crusts ; bake. This may also be made without an upper crust and the beaten white of an egg spread over the top when done.

Cream Pie.—

1 pint of cream.
1 egg, or the white of an egg.
1 tablespoonful of corn-starch.
½ cupful of sugar.

Flavor with vanilla or lemon; bake in one crust. Another white of an egg may be whipped stiff with a spoonful of sugar and used for frosting if desired. Beat the egg and corn-starch to-

gether and stir into the cream; add sugar and flavoring. This will make one pie.

Mock Cream Pie.—

1 pint of milk.
2 yolks of eggs and
1 white of egg.
½ cupful of sugar.
2 tablespoonfuls of corn-starch or flour.
Flavor with ½ teaspoonful of vanilla or lemon extract.
1 teaspoonful of butter.

Break the eggs into a dish, add sugar and corn-starch; beat together. Have the milk boiling and stir into the mixture, continuing to stir until it thickens. Be careful not to scorch it. Bake with one crust.

Use the reserved white of an egg to make a frosting. Sweeten; brown.

Ornamental Cream Pie.—Use the same filling as for Mock Cream Pie, putting a layer of red currant or other bright colored jelly, first in the crust, then the cream filling, and afterward the meringue or frosting. This pie when cut is decidedly ornamental in appearance as well as delicious in flavor.

Cream Berry Tart.—Line a dish with paste and fill with fresh raspberries, strawberries or blackberries made very sweet with powdered sugar. Cover with rather a thick paste, but do not pinch down the edges. When done, lift up the top crust and pour over the fruit the following cream; both should be cool.

1 small cup of milk, heated to boiling.
Whites of 2 eggs, beaten light and stirred into the boiling milk.
1 tablespoonful of white sugar.
½ teaspoonful of cornstarch, wet in cold milk.

Boil together. Let cool before pouring over the tart. Replace the top crust and sprinkle sugar over before serving.

Strawberry Meringue.—Make either puff paste or rich pie crust, roll ⅓ of an inch thick and cut in a round the size of a large pie-plate. Bake. When done, cover it thickly with strawberries and powdered sugar. Have ready the whites of 2 eggs whipped stiff

and sweetened with 2 tablespoonfuls of white sugar. Spread over the berries, return to the oven until delicately browned. Serve cool for tea or dessert.

Chess Pie.—

4 yolks of eggs.
1 cupful of sweet cream.
2 whites of eggs.
½ cupful of butter.
1½ cupfuls of sugar.
½ tablespoonful of cornstarch.

If cream cannot be obtained use ½ cupful of milk, 1 more egg and ⅔ instead of ½ cupful of butter. Stir the butter and sugar together, add the other ingredients, stirring well. Bake with one crust like a custard pie. Make a frosting of the 2 reserved whites of eggs. Sweeten, flavor with nutmeg.

Custard Pie, Plain.—Boil a quart of milk with ½ dozen peach leaves or the rind of a lemon. Turn it off and let cool. Stir in 4 beaten eggs, 4 tablespoonfuls of sugar, a pinch of salt. This will make two pies. Bake in deep pie dishes with one crust. One teaspoonful of cornstarch or 1 tablespoonful of flour rubbed smooth with cold milk and boiled with the milk, after the flavoring leaves are removed, will take the place of 1 egg. There should be a heavy rim to all one-crust pies. Vanilla makes a pleasant flavor. If no flour is used and peach leaves omitted, the milk need not be boiled.

Custard Meringue Pie.—Make a nice custard-filling as above, using the yolks only, and reserving the whites to form the meringue or frosting. Bake the pie. Beat the whites, add 1 tablespoonful of white sugar, spread over the top and return to the oven to brown lightly.

Custard Peach Pie.—Line a pie-tin with a rich paste, make a custard using the yolks of 3 eggs, 1½ pints of rich milk, 2 tablespoonfuls of sugar. Place in the tin a layer of canned, stewed or fresh peaches well sugared. Bake in a well-heated oven. Frost when done. Other fruit may be used.

Labor-saving Custard Pie.—

1 quart of milk. 4 eggs.

4 tablespoonfuls of flour.
4 tablespoonfuls of sugar.

Salt slightly, flavor with nutmeg or other spice. Beat the eggs thoroughly, rub the flour smooth in a little of the milk, and mix all together. The flour will settle on the bottom and sides of the pan forming a complete crust. Bake in a deep, square bread-pan one hour.

Cocoanut Pie.—1 cup of grated cocoanut, if dessicated soak over night in milk, if fresh, this wi'l be unnecessary. Put this in a large coffee cup and fill up with milk. When ready to bake, take 2 teaspoonfuls of flour; mix smooth with 1 cupful of milk, place on the stove and stir until it thickens. To prevent scorching it is best to put the dish in a kettle of boiling water. While warm, add 1 tablespoonful of butter. When cold, put in

2 yolks of eggs.
A pinch of salt.
½ cupful of sugar.
Cocoanut.

Beat all together. Fill the crust. When done, beat the two whites with 2 tablespoonfuls of sugar, spread over the top and brown lightly in the oven. This will make one pie. The whites of the eggs may be used instead of the yolks. If this is done, sprinkle powdered sugar thickly over the top before serving. The yolks of the eggs may be utilized by making lemon pie without a meringue, or gold cake, ginger bread or salad dressing.

Washington Pie.—

1 cupful of sugar.
1⅓ cupfuls of flour.
⅓ cupful of butter.
1 egg.
½ cupful of sweet milk.
1 teaspoonful of cream-tartar.
1 teaspoonful of lemon extract.
½ teaspoonful of soda.

Bake on three round tins. When done, put a layer of nice apple sauce between and on top of the cakes. Jelly or jam may be substituted and the pie served with a sauce.

Washington Cream Pie.—Made a cake as for Washington pie, bake in two or three layers and spread the cream used for making Mock-cream Pie. Delicious. Serve cold.

Ripe Tomato Pie.—Line a pie-plate with a nice crust. Peel and slice sufficient tomatoes, (half ripe ones are really better), to fill the pie. Sprinkle over the top ½ cupful of sugar, 1 teaspoonful of flour, butter, the size of a walnut, cut this in bits, and flavor with lemon. Cover with an upper crust.

Green Tomato Pie.—Take 12 common-sized tomatoes. Wipe, peel and parboil until turning soft. Turn off the water and place in the pie-dish lined with crust. Add—

4 tablespoonfuls vinegar.
Butter size of a walnut.
1 teaspoonful flour.
⅔ cupful of sugar.
½ teaspoonful salt. Lemon or ginger.

Cover with a top crust well pressed down to the lower edge to prevent the juice escaping. If ripe tomatoes are used omit the parboiling.

Zante Currant Pie.—Clean and stew in water. When done sweeten, dredge in flour enough to thicken the juice. Bake with two crusts or take either of the recipes given for Raisin Pie and prepare the currants in the same manner.

Sweet Potato Pie.—Boil the potatoes very soft. Peel, mash and put through a colander. Have a pie-dish lined with paste. To

1 cupful of the potatoes add
1 quart sweet milk.
2 tablespoonfuls melted butter.
2 or 3 beaten eggs.
⅔ cupful sugar.
Nutmeg or cinnamon to flavor.

Beat together the butter and sugar. Add the potatoes, a little at a time, then the eggs and flavoring. Fill the paste-lined tins and bake. This will make two large, or three small pies.

Carrot Pie.—Make same as Sweet Potato Pie. This is healthful and nourishing even for dyspeptics if the Hygienic Cream Pie-crust is used.

Molasses Pie.—Line a tin with plain paste. Put $\frac{1}{2}$ teacup molasses, then a layer of crust, thin as a wafer, then more molasses and again a thin crust. Cover with molasses, put on the top crust. Bake. Very nice way to use left-over paste.

Huckleberry or Elderberry Pies.—Line a pie-tin with good paste. Fill with the berries. Add $\frac{2}{3}$ cup sugar, 2 tablespoonfuls vinegar and a dusting of flour. Put on an upper crust and bake. Lemon juice may be used instead of vinegar and will be found an improvement. Canned berries may be used in the same way. Currants mixed with either of the berries gives a good tart. Omit the vinegar in this case.

Peach Pie.—Slice and fill the pie, seasoning with sugar, a dusting of flour and a little water. If the peaches are not mellow stew them before making into a pie. Bake with two crusts or make as a Tart Pie.

Dried Peach Pie.—The peaches should be soaked in water over night, stewed soft and sweetened before making into pies. Bake with two crusts.

Currant and Gooseberry Pies.—Currants and gooseberries are the best for pies when full grown, though they will answer when ripe. Currants mixed with ripe raspberries make good pies. Green currants and gooseberries will be found sweeter for pies if the sugar is scalded in before using. Stew them on a moderate fire with 1 teacup of water to 2 quarts of the fruit. When they begin to break add sugar in the proportion of $\frac{2}{3}$ cups of sugar to a pint of the fruit. Let scald a few minutes. Dredge the pies with flour, cover with an upper crust. When used without stewing put to each layer of fruit a thick layer of sugar. Use a little flour and 2 tablespoonfuls of water to each pie. Green currant pies are good sweetened with molasses and sugar mixed.

Grape Pie.—Grapes make the best pies when green. If not very small they should be stewed and strained to remove the seeds. Sweeten to the taste when stewed. Dredge with flour. If made into a pie without stewing put a thick layer of sugar to each layer of fruit and add a tablespoonful of water and dust with flour. Bake with two crusts. All fruit pies should have a slit in the crust for the escape of steam.

Raspberry or Blackberry Pies.—These pies should be baked in deep tins lined with paste. Sweeten thoroughly, dredge with flour and cover with an upper crust. Raspberries and currants, half and half, make a nice pie.

Cherry Pie.—Pit the cherries and proceed as for berry pies.

Sweet Marlborough Pie.—

1 pint of the grated pulp of sweet apples.
1 pint sweet milk.
2 eggs.
1 tablespoonful melted butter.

Sweeten if necessary. Beat the eggs to a froth. Stir in the sugar, then the other ingredients. This makes two pies. Bake in deep plates without an upper crust. Flavor with grated lemon peel or the extract.

Banana Pie.—Fill a pie shell, already baked, with sliced bananas and powdered sugar. Put in the oven a few minutes until the fruit softens. Very nice so, but far better to cover the top with whipped cream and serve at once.

Jelly Pie.—

3 eggs beaten.
2 tablespoonfuls sugar.
1 teacupful cream.
6 tablespoonfuls jelly.
1 tablespoonful melted butter.
Flavor with lemon or nutmeg.

Light colored jelly makes the most attractive pie. Very tart jelly may require more sugar. Bake in an under-crust. This makes two pies.

Peach or Apple Cobbler.—Make a very nice cream or soda biscuit dough. Fill a pudding dish $\frac{1}{3}$ full of ripe apples or peaches pared and quartered. Sprinkle with sugar. Add some of the dough in small pieces. Fill to within $\frac{1}{3}$ of the top with quartered fruit. Sugar, 1 teaspoonful butter. Cover with a thick crust. Make several slits in the top. Pour in a cup of water. Bake one hour. Serve hot with cream and sugar, or milk and sugar.

Fried Pies.—Use the same dough as for a cobbler. Roll out about the size of a plate. Put a spoonful of dried apple or peach

sauce (other kinds will answer) on one side of the paste, turn the other over. Pinch the edges together smoothly and fry in hot lard like doughnuts.

Cranberry Tart Pie.—

1 quart cranberries.
1 pint of water.
1 pound, or pint of sugar.

Stew gently until soft. Mash. When cool put in a pie dish. Put a strip of paste (puff paste is very suitable) around the edge of the dish. Cover over with a crust, pressing it down around the edge. Or line a pie-plate with the paste and fill with the stewed fruit. Lay strips of the pie-crust across the top and bake. This amount will make two pies. Cranberries can be baked with two crusts if wished.

Strawberry Tart Pie.—Arrange the berries in layers in a pie dish lined with paste. Fill very full as strawberries shrink very much in cooking. Sweeten well with white sugar. Cover with crossbars of pastry and bake.

[Almost any fruit pie can be made in tart form].

TARTS AND CHEESE CAKES.

Tart Shells.—These are a most convenient resource for the housekeeper in case of unexpected guests, as well as a pretty and ornamental dish for the table. The ends of paste left from pies may often be turned to good account in this manner. Line small tins or patty-pans with paste, pricking with a fork to prevent blistering. Bake and set away. Fill them as needed with jelly or preserved fruit. These shells may be glazed by brushing over with the yolk of an egg before putting in the oven.

Tart and Puff Paste.—

1 cupful butter.
1 tablespoonful white sugar.
1 white of egg.
3 tablespoonfuls water, flour to roll out.

Jelly Tarts.—Roll a rich crust thin. Cut in any desired shape. Bake half the quantity plain, the other half with round

or square openings. When used place the jelly on plain half and gently press the open ones down to meet the lower. The jelly will fill the openings and look nice.

Chantilly Tarts.—Cut puff paste with a biscuit cutter, ordinary size; with a smaller cutter remove the center. Use these as rings for the tarts. Roll together the dough and cut again with the larger cutter. Place the rings upon these. Use the tart glaze for ornamenting. Bake in a quick oven and fill with strawberry preserves. Serve with whipped cream.

Lemon Tarts, or Fanchonettes.—

1 cupful sugar.
1 cupful boiling water.
3 egg yolks.
Butter size of egg.
2 lemons, juice and grated rind.
1 tablespoonful corn-starch.

Let the water boil in a saucepan, dissolve the corn-starch in a little cold water and pour into the water. Stir till smooth and thick, add the sugar, butter and lemon. Boil for a minute, stirring in the beaten yolks, and set aside to cool. Line small patty-pans with nice pie-crust. Fill half full of the mixture and bake twenty minutes. Slip out of the pans and serve on a napkin, either cold or hot.

Orange Tarts.—

2 large oranges, juice of both, grated yellow rind of one.
¾ cupful sugar, ½ only if the oranges are very sweet.
1 tablespoonful butter.
½ lemon, juice only.
1 tablespoonful corn-starch.

Beat all together well and bake in tart shells without cover.

Apple Tarts.—Line patty-pans with nice crust. Put in each, chopped apple and a little white sugar; bake in a moderate oven and let cool. Whip a little cream very stiff, sweeten slightly and flavor with a drop or two of lemon or vanilla. Just before serving, cover the apple in each tart with the whipped cream. A drop of currant jelly on the top of each one adds to the effect.

Chocolate Tarts.—

1 quart milk.
1 cupful sugar.
14 tablespoonfuls bread-crumbs.
6 eggs.
12 tablespoonfuls grated chocolate.
1 tablespoonful vanilla extract.

Beat the sugar and eggs light. Scald the milk and pour hot over the bread and chocolate. Add the eggs and sugar. Put into tart shells and bake one-half hour in a moderate oven. When done sprinkle white sugar over the top.

Cream Tarts.—Use very nice pastry for the tart shells or puffs. Serve perfectly cold with whipped cream. Heap them up well with the cream and set in a cool place.

Cream Puffs.—

1 cupful of hot water.
½ cupful butter.

Boil together and while boiling stir 1 cup of sifted flour dry. Take from the stove and stir to a thin paste, and after this cools stir in 3 eggs (unbeaten). Stir it five minutes. Drop in tablespoonfuls on a buttered tin and bake in a quick oven twenty-five minutes, opening the oven door no oftener than is absolutely necessary and being careful that they do not touch each other in the pan. This amount will make twelve puffs.

Cream for Above:

1 cupful of milk.
1 cupful sugar.
1 egg.
3 tablespoonfuls flour.
Vanilla to flavor.

Stir the flour in a little of the milk. Boil the rest; turn this in and stir until the whole thickens. When both this and the puffs are cool open the puffs a little way with a sharp knife, and fill them with the cream. These never fail to puff. This cream may be filled into other tart shells and be found very nice.

Almond Cheese Cakes.—Blanch four ounces of sweet almonds. Reduce them to a paste with a wine glass of rose water.

Add 4 tablespoonfuls of white sugar and three eggs well-beaten. Mix and beat thoroughly. Bake in tart shells, first garnishing the top with almonds cut in thin slips.

Bread Cheese Cakes.—Slice a five-cent loaf as thin as possible. Pour over it a pint of boiling cream. Let stand two hours. Beat very fine. Add 8 eggs, ½ pound butter, 1 grated nutmeg, ½ pound Zante currants, 1 tablespoonful rose water. Beat well together and bake in patty-pans lined with nice pastry.

Rice Cheese Cakes.—These may be made in the same manner as Bread Cheese Cakes, taking 2 cupfuls of cold boiled rice. Proceed as above, adding 1 cupful of white sugar in addition to above rule.

Lemon Cheese Cakes.—

½ pound butter,
⅔ pound sugar, creamed together.
Grated yellow rind of 2 lemons, the juice of 1.
4 yolks of eggs and 2 whites beaten separately.

Stir all together over the fire until the sugar is dissolved and bake in puffs. Any nice pastry will answer for these. Roll out as for Chantilly Tarts. These puff shells are prettier than tart shells for any kind of tarts. Either tarts or cheese cakes make a dainty dessert.

Curd Cheese Cakes.—Put 1 tablespoonful liquid cheese rennet in 1 quart of fresh milk. Set this near the stove until the curd rises. Pour off the whey and mix with the curd ¼ pound butter, ¼ pound white sugar, 1 grated nutmeg, the yolks of 2 and the white of 1 egg. Beat thoroughly, adding 6 ounces of Zante currants. Flavor with 2 tablespoonfuls rose water. Bake in tart or puff shells. Sprinkle with white sugar.

SHORT-CAKES.

Strawberry Short-Cake.—

1 quart of flour.
3 teaspoonfuls of baking-powder.
⅔ cupful of butter.
Milk or water to mix soft.

Divide in two or three equal parts, according to the size of the baking-tin. Roll one part the size of the tin, spread with melted butter, lay in the tin, roll out. Put no butter on the upper or last layer. When baked the layers will separate easily.

Short-cake may be made after any other rule, with sour milk, soda, etc., but baking in layers will be found an improvement. Spread on each layer strawberries and sugar, lay on the upper-crust and pour over all any juice that may be left. This will be improved by serving with sweetened cream. Berries of any kind —cherries, sliced peaches or stewed apples may be served in the same manner. Cut through all the layers in serving. Some cooks roll the dough thin and bake in layer cake-tins. If not very thick several must be used. Unless there is an extra amount of shortening in the cake each layer must be buttered before covering with the berries.

Cream Raspberry Short-Cake.—

1 pint of rich sour cream.
1 teaspoonful of soda.
Pinch of salt.
Flour to make a soft dough.

Roll to the thickness of an inch and a half; bake, separate and butter; or, better still, make four layers, spreading each one with butter. Bake in a deep tin, in a moderate oven. Sweeten the berries well between the crusts, covering each layer of fruit with whipped sweet cream. Cover the top with the whipped cream and dust with powdered sugar.

Peach Short-Cake.—Make a plain baking-powder crust; bake in two tins; butter each side well and alternate the layers of crust with sliced and sugared peaches. Cover the top crust with a thick dashing of powdered sugar. Serve with sweetened cream.

Cranberry Short-Cake.—This can be made in the same manner, having the fruit thoroughly stewed and sweetened. Spread between the layers of crust thickly. Reserve the extra juice to serve as sauce.

Apple Short-Cake.—Mix a stiff batter as for biscuit. Put in a deep pie-tin with a spoon; bake; butter well and fill with a thick layer of very nice tart apple-sauce. Sprinkle with sugar,

replace the top, dusting over with sugar, and serve plain, with sweetened cream or milk. Other fruit may be served in the same way. Powdered sugar is best.

Sweet Short-Cake.—

1 cupful of powdered sugar.
1 tablespoonful of butter.
3 eggs.
1 cupful of flour, sifted with 1 teaspoonful of baking-powder.
3 tablespoonfuls of cream.

Bake in jelly-cake tins. When done lay one upon the other, sprinkling each with powdered sugar. Cut through the layers as for a pie; serve in saucers with sweetened cream poured over it.

Lemon Short-Cake.—Make a rich short-cake. Bake in jelly-cake tins; let cool and spread with the lemon filling for lemon layer cake. Dust sugar over the top and serve.

Jelly Short-Cake.—Can be made in the same way, substituting jelly for lemon-butter.

Orange Short-Cake.—

1 quart of flour.
1 egg, well-beaten.
½ cupful of butter.
1 tablespoonful of sugar.
3 teaspoonfuls of baking-powder.
Milk for a soft dough.

Roll ½ inch thick, bake in round tins in a quick oven.

Filling:—Roll 3 large oranges and 1 lemon; press the juice into a bowl. Remove the peel, chop all the pulp fine and add to the juice, with 1 cupful of granulated sugar.

Epicurean Short-Cake.—Prepare a short-cake as for Sweetened Short-Cake. When cold put strawberries and sugar between each layer and over the top. Serve with cream and powdered sugar.

DUMPLINGS.

Bags for boiling dumplings or puddings, should be made of thick cotton cloth. Before using dip in water, wring out and flour

inside. When the dumpling or pudding is put in, tie the bag tight, leaving plenty of room for the contents to swell. Indian and flour puddings require a great deal of space.

An old plate should be put at the bottom of the kettle to prevent the bag sticking.

Dumplings or puddings, when they have been in the water a few minutes, should be turned to prevent settling and heaviness.

Water should be kept of a sufficient depth in the kettle to cover the pudding. It should not be allowed to stop boiling for an instant.

Dip the bag in cold water for an instant when done, and the dumpling or pudding will come out easily.

Steaming is really an easier and preferable way of cooking either puddings or dumplings. Set a plate in the bottom of the steamer if a bag is used instead of a pudding dish. Place the dumplings or pudding nicely tied up on this, and keep the water in the kettle beneath boiling constantly. One economy in this case is that vegetables or meat may be cooked in the kettle while the pudding is being steamed. Prepare the cloth or bag in the same way as for boiling.

Baking is also resorted to in the preparation of dumplings.

Dumpling Crust.—

2 cupfuls sweet milk.
1 saltspoonful salt.
2 tablespoonfuls lard or butter.
1 teaspoonful soda.
2 teaspoonfuls cream-tartar.
Flour to make a soft dough.

Water may be used with the addition of 1 or 2 well beaten eggs, using the other materials in the same manner.

Suet Crust.—

$\frac{1}{2}$ pound chopped beef suet.
$\frac{3}{4}$ pound flour.
1 saltspoonful salt.
Cold water to make a dough.

Work it well. Beat with the rolling pin and roll out. Nice for any boiled fruit pudding.

Boiled Apple Dumplings.—Pare tart mellow apples. Remove the cores with an apple corer, or a small, sharp knife. Fill the openings with sugar. Make a good pie crust. Roll out $\frac{2}{3}$ of an inch thick. Cut in squares just large enough to enclose 1 apple. Lay the apples on them and bring the corners together. Tie each one in a small floured cloth, leaving room to swell. Drop in boiling water and let cook one hour. Serve with pudding sauce, or butter and sugar. A biscuit crust, either baking powder or soda, may be substituted for the pie-crust paste. Molasses is a very nice sauce for apple dumplings.

Baked Apple Dumplings.—Prepare a crust after the recipe given for dumpling crust. Roll out, cut in squares and in the center of each lay a tart apple pared, cored and quartered, bring the corners together closely. Lay in a deep buttered baking tin with the joined edges down. Pour a cupful of water around them, $\frac{1}{2}$ cupful of sugar and dot the top plentifully with bits of butter. Bake in the oven until done. Serve as they are, the butter, sugar and water making a nice sauce. A variation may be made by working a little butter into raised bread dough, rolling out thin and enclosing an apple, as above, in each dumpling. They may be either baked or boiled.

Lemon Dumplings.—

$\frac{1}{2}$ pound grated bread.
$\frac{1}{4}$ pound finely chopped suet.
$\frac{1}{4}$ pound sugar.
1 lemon.
Squeeze the juice over the sugar and chop the rest very fine.
1 large tart apple grated.
2 tablespoonfuls flour.
2 well-beaten eggs.

Mix well together. Divide in eight parts and tie each one in a well floured piece of cotton cloth. Put a plate in the bottom of the kettle and drop the dumplings into boiling water. Boil thirty minutes. Serve with maple syrup.

Peach Dumpling.—Make a dumpling paste after any of the rules given and prepare as for Apple Dumpling, slicing the peaches.

Let cook two hours. Serve with hard sauce, plain pudding sauce, or butter and sugar.

Sliced apples, blackberries, cherries, huckleberries or any other fruit can be used in the same way.

Dough Dumplings.—Risen bread dough made into balls the size of apples and boiled a long time in a kettle of boiling water are nice eaten hot with molasses. A little shortening may be worked in, but they are good without.

Light Dumplings. Take a pan of nice light biscuit just ready for the oven, and when the potatoes are ready to boil for dinner put the biscuit in the steamer over the kettle. Cook one-half hour or until the potatoes are done. Serve hot with sweetened cream seasoned with nutmeg. Crushed strawberries or any kind of stewed fruit is nice to serve with them. Tear open with a fork.

Steamed Apple Dumplings.—Slice enough tart apples to fill a deep pudding-dish $\frac{2}{3}$ full. Put over the stove with enough water to cook the apples, and when they begin to boil cover with a closely-fitting crust of biscuit dough. Make an opening in the center to let the steam escape ; cover closely. Cook one-half hour. The dough should be several inches thick when done. Serve with a hot sweet pudding-sauce.

This dumpling may be made in a tin-pail, lining the sides with paste also. Small fruit of any kind may be used (without stewing). Put the pail in a kettle of boiling water; stand it on an inverted saucer to prevent burning. Let the water boil around the pail, not over it.

Dessert Noodles.—Make noodles according to rule. Cut in pieces $\frac{1}{4}$ inch wide, throw in boiling salted water and let boil up two or three times. Dish, pour some melted butter over, add sugar and cinnamon to taste. Serve immediately.

Rolled Dumpling or Roly-Poly.—Take any of the pastics given before. Roll out $\frac{1}{2}$ inch thick, spread with strawberries, blackberries, sliced peaches, pitted cherries or stewed cranberries. Sprinkle with sugar. If tart fruit, such as cranberries, is used considerable sugar will be required. Any kind of fruit jam or marmalade is very nice spread on in place of the fresh fruit.

Leave the outside edges uncovered and wet them with cold water. Roll the crust up carefully, join the ends and lay the pudding in a thick white towel or cloth, roll the dumpling up, tie the ends and put in a kettle of boiling water. Boil one hour and serve with a rich pudding-sauce. A hot sauce is nice. The pudding may be steamed instead of boiled. Sliced tart apples may be used in this manner.

Cut in slices from the end when serving. Put a lump of butter and a large spoonful of sugar on the center of each slice as the pudding is served, if of apples.

Dried apple-sauce, beaten fine and not too juicy, may be prepared in the same manner.

FRUIT DESSERTS, BAKED OR STEAMED.

Apple Jonathan.—

1 pint of sweet milk.
1 egg, beaten.
1 small teaspoonful of soda.
½ teaspoonful of salt.
2 small teaspoonfuls of cream-tartar.
Flour to make a batter rather thin.

Have 4 or 5 large apples peeled and chopped; stir and pour in a well-buttered pudding-dish and steam or bake. Sour milk and soda may be used instead of sweet for the batter. Serve warm with butter and sugar, sweetened cream or pudding-sauce.

Birds' Nests.—

1 quart sweet milk.
3 well-beaten eggs.
1 pint of bread-crumbs, soaked in the milk.
½ cupful of sugar.
1 tablespoonful of butter.
1 teaspoonful of baking-powder.

Pare 6 or 8 nice tart apples, dig out the cores, fill the cavities with sugar and sprinkle sugar over the top.

Put the apples in a buttered pudding-dish and pour the batter

over all. Bake or steam one hour. Serve with Birds' Nest Pudding Sauce.

This recipe may be altered by substituting for the bread-crumbs flour enough for a batter about like muffins; 1 egg may be omitted in this case, otherwise follow the rule. If desired the apples may be sliced and sugar sprinkled over them. If baked, half a cup of water should be poured over the apples before the batter is added.

If more convenient a sour milk and soda batter may be substituted. Graham flour is preferred by many to wheat, as more healthful.

Brown Betty.—Put in a pudding-dish 2 pared and sliced tart apples, a little salt and nutmeg, some sugar and dot with bits of butter, then a layer of fine bread-crumbs. Repeat these layers until the dish is full—apples for the top. Butter and sugar to suit the taste. Lastly, ½ cupful of hot water; cover closely and bake one hour.

This is good either hot or cold. Both bread and apples become somewhat jellied when the pudding is done. Can be served without sauce.

Peach Pandowdy.—Fill a 2-quart basin ½ full of canned peaches or fresh fruit sliced, pour over them a batter made like that for Apple Jonathan, with the addition of 1 tablespoonful of shortening. Pour over the peaches. Serve with pudding-sauce after baking until the crust is done.

Dried peaches may be stewed and served in the same manner. Serve with cream and sugar.

Steamed Fruit Puffs.—

1 pint flour. 2 teaspoonfuls baking powder.

Sweet milk to make a batter that will drop from the spoon. 5 cupfuls butter; put in each 1 spoonful of batter, then some fresh fruit, preserves or jam; then more dough, leaving room to rise. Steam twenty-five minutes. Serve with sweetened cream or sauce.

CAKE.

CAKE making is an easier and simpler matter when everything is prepared before hand. Cream-tartar or baking powder should be measured and sifted with the exact quantity of flour; butter and spices measured. Raisins seeded, citron sliced fine, etc. It is a very good plan to pick over raisins by the pound, when first brought into the house, while a large quantity of Zante currants can be washed and dried almost as easily as the 1 cupful required. This method saves a vast amount of time.

CREAM-TARTAR and soda should always be rubbed smooth with a clean, dry knife, before measuring out the required quantity. Some notable housekeepers measure and sift a quantity of flour, cream-tartar and soda, or baking powder together and put aside in a jar or tin for use. This is a great convenience, but still better is the

SELF-RISING OR PREPARED FLOUR. This can be purchased at all large groceries in quantities to suit purchasers. This is not only convenient, but a saving, as regards baking-powder, etc. It will not answer where sour milk or yeast is to be used.

SWEET MILK and baking-powder, or cream-tartar, go together; sour milk and soda.

MEASURING.—To 1 quart of flour use 1 teaspoonful of soda and 2 teaspoonfuls of cream-tartar; or to 1 quart of flour $2\frac{1}{2}$ teaspoonfuls of baking-powder.

ONE CUP of flour means a level cupful of unsifted flour.

A TESTER should generally be baked before the cake is put in the oven. A teaspoonful or so of the batter put in a patty-pan or on a greased paper. If too solid add a few teaspoonfuls of milk, if too soft it will fall in the middle. Add a tablespoonful or a little over of flour.

Cake to be good must be made of nice materials. Butter and eggs should be fresh. Cooking butter should never be used. Sometimes, however, perfectly fresh eggs that will not make frosting, will beat up nicely in a cake batter.

Break the eggs in a dish separately that by mistake a poor one may not spoil the whole lot.

Yolks of eggs, when not used in the cake, may be utilized in various ways.

Eggs for frosting should be dropped in cold water one hour before using. A pinch of salt added to them hastens their frothing.

Eggs are beaten separately for almost all cakes, *i. e.*, yolks and whites are beaten in separate dishes. This is always an improvement, and should be done unless the recipe directs otherwise. Two exceptions there are to this rule, custards and gingerbread.

Sugar is to be used as follows. Powdered or pulverized sugar for Delicate Cake, Angel's Food, White Sponge Cake, etc. Coffee sugar for layer cakes (except the most delicate which require powdered), White Fruit Cake, Pound Cake and other rich cakes. Coffee Cake, Fruit Cake, and other dark cakes require brown sugar. Granulated should never be used if it is possible to avoid it, as it does not dissolve well, and either goes to the bottom or rises to the top.

A cake-pan with a tube bakes a large loaf more uniformly.

Lard is better to grease cake pans, for the salt in butter causes the cake to stick. After rubbing the pans with lard, sprinkle with flour, shaking off the surplus.

Cake tins should be warmed gently before putting in the batter.

Cake materials should be gotten together in cold weather some time before they are needed, and kept in a warm place that they may mix more easily.

Eggs should be beaten in an earthen dish.

Butter and sugar should always be creamed in an earthen or stone dish with a silver or wooden spoon. Tin or iron prevents their perfect whiteness.

Cake batter should be beaten with a wooden spoon. A very large quantity is better beaten with the hand, especially in the winter.

Cake should be tried with a clean broom splint; if nothing adheres the cake is done.

Butter that is too salt should be washed in cold water, 2 or 3 times before using it in nice cake.

Oven doors must be kept closed ten or fifteen minutes after a cake is put in to bake. Open then very carefully just a crack. When necessary to turn exercise great care that the cake may not fall.

Shake and jar a tin with the cake batter in before putting in the oven. This expels the air bubbles, and renders it less liable to fall.

Wine, where given in any recipe, (it is not so given in this volume,) may have a wine glass of rose-water, the juice of a lemon, an extra yolk of an egg, or a few more spices substituted.

Cake tins are very nice lined with thoroughly greased paper, white or light manilla; butter the tin itself before putting in the paper. For a large fruit cake, 2 or 3 may be used, buttering each one, and the last one very thoroughly. This is very useful to prevent the cake burning as well as sticking.

Ovens are so different in different stoves that practice only can provide rules for their management.

Test the heat by putting in the oven a little flour; if it browns too quickly let the oven cool slightly.

Always start up the fire when commencing to make the cake that it may not have to stand when in the tin; if obliged to wait, leave the batter in the dish and beat constantly; beat not stir; beating drives out the air bubbles.

A tidy table saves much work. Put everything back in its place as soon as used. Use the same dish as often as possible for all materials that will not injure color or flavor. For instance, the same cup that measures the sugar and flour may be used for the butter and then the milk if care is taken. Some cooks measure all their dry materials and put them into little paper sacks. This saves many steps and much washing of dishes.

Nutmegs, if good, when pricked with a pin will show oil instantly.

FRUITS FOR CAKES.

Raisins should be stemmed. For stoning easily pour boiling water over the raisins and drain off. This loosens them and the seeds come out with ease. If water is used dry them thoroughly before using. Currants should be thoroughly washed in several waters, or until the water is clear, and rubbed dry on a coarse clean towel.

Raisins for Cake may be boiled one-half hour in a little water, dried in the oven, dredged with flour, and stirred in as usual. This will prevent their being tough and tearing the cake in cutting.

Almonds, to Blanch.—Turn boiling water over them. Let remain a few minutes, then drain and plunge into cold water. The skins will then come off easily. If not, repeat the operation. Rub the skins off with a dry cloth. Put on a paper in an open oven to dry. Rub to a paste in a mortar with a little rose-water to prevent oiling; a little loaf sugar, 1 lump to 3 or 4 almonds may be used for the same purpose.

Another way is to roll the almonds, first chopping them fine with a rolling-pin, sprinkling sugar with them to avoid oiling.

Cake Mixing and Baking.—Beat butter and sugar to a froth, unless the recipe otherwise directs; to this add the well-beaten yolks of the eggs, if yolks are used. Beat the whites until they will adhere to the dish turned bottom up, and add flour, whites of eggs and milk (if the recipe calls for it) alternately. Sift the flour and baking-powder or cream-tartar and soda with the flour first. Stir until smooth, in the same direction always. Have the oven hot, not burning, and put the cake in. Read all the other hints given in this division also. Close doors and windows that cause a draft upon the stove.

If the cake is very rich it will need a more moderate oven, especially if it is a molasses cake, as any cake with molasses in it browns speedily. At the first sign of browning too quickly, put a brown paper over the top. This will be better if pinned in shape to fit the tin, as there is no danger of it touching the cake if made into this cap form. If baking too fast set a pan of water on the

grate or remove one of the back stove lids for a few minutes. If in danger of burning on the under side, set the upper grate under the tin to raise it from the bottom of the oven.

Let the loaf of cake stand in the pan a few minutes after removing from the oven. Do not put cakes away in the cake-box until thoroughly cold. A stone jar is very nice for keeping cake or cookies.

Portable Lemonade.—Lemons that will not keep may have the juice expressed and thickened with sugar. Set in a cool place and it will keep a long time. Use for lemon pies, lemonade or mixed with eggs for lemon jelly cake. Use the peel for Dry Flavoring.

Lemons may be kept fresh a long time by putting in a jar of cold water. Change it frequently.

FLAVORING EXTRACT.

Bitter Almond Extract.—1 pint of alcohol, 1 teacupful of peach meats. Let stand.

Vanilla Extract.—½ pint of alcohol, 3 vanilla beans broken in bits. Let stand a few days.

Lemon Extract.—1 pint of alcohol, grated yellow rind of 5 lemons. In a few days, if necessary, add ½ ounce of oil of lemon.

Orange Extract.—Prepare same as above, substituting oranges and oil of orange for lemon. These extracts are better and one-half cheaper than those that can be bought.

Dry Flavoring.—Grate off the yellow rind of oranges and lemons (separately of course) that are to be used for sherbets, lemonades, etc. Mix the gratings well with four times their weight in powdered sugar, and put into closely corked bottles. This will give two excellent, pure, ever-ready flavorings for cakes, pies, puddings, blanc manges, etc.

Peach pits or meats may be blanched, and fifteen or more of them rubbed to a paste and stirred into a loaf of cake in place of almond extract.

Economical Substitute for Butter.—Melt a piece of nice fat pork and strain through a thin cloth into a jar. Set aside

where it will cool quickly, when it may be used instead of butter in almost any kind of cake. Pound cake made of it is delicious.

Dry sponge cake is very nice cut in thin slices and toasted delicately. Serve with creams, etc., or turn a boiled custard over them.

WEIGHTS AND MEASURES.

Sugar.

2 heaping teaspoonfuls equal 1 heaping tablespoonful.
2 level coffeecups powdered equal 1 pound.
1 pint (A, coffee) equals 12 ounces.
1 pint granulated equals 14 ounces.
1 quart of either equals 4 cupfuls.
1 heaping tablespoonful equals 1 ounce
2 level coffeecups of granulated equal 1 pound.
2 heaping cups (A, coffee) equals 1 pound.
1 quart broken loaf equals 1 pound.
1 quart powdered equals 1 pound 7 ounces.

Spice.

2 salt spoonfuls make 1 coffee spoonful.
2 coffee spoonfuls make 1 teaspoonful.
A dash of pepper is ¼ salt spoonful.

Flour and Meal.

2 heaping teaspoonfuls equal 1 heaping tablespoonful.
2 cupfuls of unsifted flour equal 1 pound.
2 heaping tablespoonfuls equal 1 ounce.
5 heaping tablespoonfuls equal 1 cupful.
3½ cupfuls cornmeal equal 1 pound.
1 quart sifted flour equals 1 pound.

Butter and Eggs.

1 tablespoonful soft butter equals 1 ounce.
2 teacupfuls packed soft butter equals 1 pound.
1½ cups firm butter equals 1 pound.
8 large or 10 medium sized eggs make 1 pound.
Size of a medium egg equals 1 ounce.
4 heaping tablespoonfuls soft butter equals 1 cupful.
1 pint well-packed soft butter equals 1 pound.
1 white of egg equals 1 ounce.
1 yolk of egg equals 1 ounce.

Liquids.

60 drops equal 1 teaspoonful or drachm.
4 tablespoonfuls equal 1 ounce.
2 gills equal ½ pint.
A wine glass holds ½ gill.
4 teaspoonfuls equal 1 tablespoonful.
4 ounces equal 1 gill.
A common tumbler holds ½ pint.
1 small teacup holds 1 gill.
4 tablespoonfuls equal ½ gill.

General Weights.

8 drachms make 1 ounce.
4 gills make 1 pint.
4 quarts make 1 gallon.
16 ounces make 1 pound.
2 pints make 1 quart.
8 quarts make 1 peck.

FROSTING.

Cake should be nearly if not quite cold before attempting to frost it.

In frosting dip the knife frequently in cold water.

Very thick frosting may be made to adhere to a cake by taking 1 teaspoonful of gelatine dissolved in as little boiling water as possible and while hot rubbing all over the top of the cake. Then apply the frosting. If this precaution is not taken the sugar when dry is inclined to crumble off a large cake where a very thick frosting has been used.

One teaspoonful of lemon juice will do much toward preventing frosting from crumbling. Vinegar is a partial substitute. One teaspoonful of cream has a softening effect.

A rim of stiff paper around a cake will retain the frosting in place until it hardens.

Decorative Frosting.—Give the cake a plain coating of stiff frosting. Smooth over the top and set the cake in a warm oven for a few minutes. Beat the white of an egg to a firm froth. Stir in powdered sugar until quite stiff, but not so stiff as the first frosting. Make three small cornucopias of writing paper, pin in shape, cut off the small ends of each to leave room to press the frosting through. Graduate the sizes of the three apertures. Fill the cornucopias with frosting, fold the paper over the top and use the thumbs to press the frosting through the lower opening. If it does not keep its shape, the frosting is not stiff enough and more sugar must be added. Cut out the designs in paper and outline them on the top of the cake by pricking the frosting with a large needle. Use the cornucopia with the largest opening for the large pattern. A horseshoe in the center with a vine of flowers, outside of this a wreath of plain flowers, daisies for instance. Finish the edge with two or three rows of heavy dots.

Cochineal Coloring.—

1 dram of cream-tartar.	1 dram of saleratus.
1 dram of alum.	1 dram of cochineal.

Mix in $\frac{2}{3}$ cup of boiling water. Bottle and cork for use. Make the wished for shade by using more or less of the prepara-

tion. A portion of the cake batter may be colored to suit and arranged in alternate layers. The effect is very pretty. Red sugar sand may be bought at groceries.

Quick Icing (White).—

5 tablespoonfuls powdered sugar.
1 white of egg.
Flavor with rose, vanilla or lemon.

Mix the sugar and white of egg together in a bowl by merely stirring. Spread this semi-transparent mixture over the cake. A rim of paper put around the sides of the loaf will retain the frosting in place until it hardens. Leave in a warm place for an hour or two to dry. The frosting may be colored pink by a drop or so of prepared cochineal color. Icing is more tender made in this way than where the egg is beaten to a froth before adding the sugar.

Quick Icing (Yellow).—Same as above, taking the yolks of 2 eggs in place of the white to moisten the above amount of sugar. The three shades, white, pink, yellow, may be alternated to great advantage in frosting a layer cake.

Frosting (White).—

2 whites of eggs beaten stiff.
½ pound of powdered sugar.

Beat together until it will fall in flakes from the knife. Dust the cake with flour to absorb any grease, and brush off lightly. Flavor the frosting to please the taste.

Frosting (II).—

Whites of two eggs beaten stiff.
1 teaspoonful powdered starch or 2 teaspoonfuls cornstarch.
Stir in 18 tablespoonfuls powdered sugar.
2 teaspoonfuls lemon juice or orange water.

If a heavy frosting is required, let each coating dry in a warm oven before applying the next one.

Frosting (Yellow).—Yolks of 2 eggs beaten with 1 cup of sugar. Flavor to suit.

Boiled Frosting.—1 cupful of white sugar boiled with ½ cup of water until it will wax when dropped into cold water. Pour

this over the well-beaten white of 1 egg. Stir briskly until it is cool enough to thicken. After the top of the cake has been covered, stir in a little fine dry sugar before frosting the sides. The cake should be cold. Put in the oven a moment to dry.

Gelatine Frosting, Eggless.—Dissolve 1 teaspoonful of gelatine in 6 teaspoonfuls of boiling water. Strain and stir in 1 cup of sugar (powdered). Flavor to suit enough for 1 cake.

Eggless Frosting, Quick.—1 cup of powdered or confectioners' sugar moistened with as little cold water as can be used to make a smooth paste of the right consistency for spreading.

Eggless Frosting, Boiled.—1 cup of powdered sugar boiled in 3½ teaspoonfuls of milk for five minutes. Flavor, remove from fire and stir until it thickens. Spread on the cake before it hardens.

Chocolate Frosting.—1 white of an egg beaten stiff, add 1 cup of powdered sugar, 4 tablespoonfuls of grated chocolate, or enough to suit the taste, 1 teaspoonful of vanilla.

Boiled Chocolate Frosting.—¼ cake of chocolate, grated. Put it over boiling water to dissolve. Boil 1 cup of sugar with ½ cup of sweet milk for ten minutes. After it begins to boil, add the chocolate, stirring until mixed. Use hot.

Chocolate Cream Frosting.—1 cup granulated sugar boiled in 1 cup of water until it threads. Let cool slightly and beat until creamy, put over the cake, then cover with a thin layer of dissolved chocolate melted over boiling water.

Almond Icing.—2 cups of granulated sugar boiled with 4 tablespoonfuls of water for five minutes, then pour it over 3 whites of eggs beaten to a froth. Beat the whole until cold, and add to it ½ pound of almonds, blanched and pounded to a paste with rose water. Nice for Sponge, Delicate or White Cake.

Tutti-Frutti Frosting.—Prepare in the same manner as Almond Icing, adding instead of the pounded almonds ½ pound of almonds chopped, ½ cup of large white raisins and somewhat less citron sliced thin. Particularly nice for Sponge, Delicate or White Cake. Delicious used as filling for some nice layer cake.

Maple Syrup Frosting.—1 white of an egg beaten to a froth, over this pour 1 cup of thick maple syrup, stir briskly. Maple

sugar may be melted and boiled to wax if syrup is not convenient.

LOAF CAKES.

[See page 239 for weights and measures where scales are not convenient.]

Wedding Fruit Cake.—

3 pounds of butter, beaten to a cream.
3 pounds of sugar, added to this and beaten with the hand until light.
½ pint of rose-water.
24 eggs, well-beaten, and
4 pounds of flour sifted with ½ teaspoonful of soda and 1 teaspoonful of cream-tartar.
½ pound of blanched chopped almonds.
2 nutmegs, grated.
¼ ounce of cloves.
½ ounce of mace.
½ ounce of cinnamon.
3 pounds of raisins.
1 pound of figs, chopped.
2 pounds of currants.
1 pound of citron, sliced.

Dredge the fruit with flour and add last of all. This recipe will make 3 large or 4 medium sized loaves of cake. Bake slowly four hours. This cake will serve fifty or more persons.

Groom's Cake.—

1 pound of sugar.
1 pound of butter and
12 yolks of eggs, beaten to a foam. Mix and beat thoroughly together. Add
1 pound of flour, browned.
2 pounds of raisins.
12 whites of eggs beaten stiff.
2 pounds of currants.
1 pound of citron.

Mix part of the flour with the fruit and stir it in with the sugar, butter and yolks; then add the whites of the eggs, stir in the remainder of the flour and add 2 tablespoonfuls of mixed spices and 1 gill of rose water.

Bake three hours. Frost with yellow frosting, using part of the yolks left from the Bride's Cake.

Bride's Cake.—

1 pound of flour.
1 pound of sugar.
½ teaspoonful of soda.
1 teaspoonful of cream-tartar.

½ pound of butter.
16 whites of eggs.
1 teaspoonful of almond flavoring.

Beat to a cream the butter and sugar, mix with the well-beaten whites of the eggs, then the flour sifted with the soda and cream-tartar. Stir gently and thoroughly and bake in a moderate oven. Frost with white frosting, using the yolks and the remainder of those that have not been utilized in the yellow frosting for the Groom's Cake to make a loaf of Gold Cake. For a wedding these three cakes, viz.: Groom's Cake, Bride's Cake, and Gold Cake, should be made together.

Fruit Cake.—

1 pound of sugar.
1 pound of flour.
½ pound of butter.
7 eggs.
½ pound of currants, well-washed and dried.
1 pound of raisins.
1 pound of figs, sliced, or
1 pound of dates, seeded.
¼ pound of citron, sliced.
1 teaspoonful ground nutmeg.
1 teaspoonful of cinnamon.
Juice and grated yellow rind of 1 lemon.

Dredge the fruit, cream the butter and and sugar, add the beaten yolks, then the spices and whipped whites alternately with the flour. The fruit and lemon juice last. Yellow frosting is very suitable.

Washington Fruit Cake.—

2 cupfuls of butter.
3 cupfuls of very brown sugar.
4 cupfuls of browned flour.
5 eggs well-beaten.
1 cupful of sweet milk.
1 teaspoonful of soda.
2 teaspoonfuls cream-tartar.

Mix as usual, and stir in at the last

½ pound of currants, washed and dried.
½ pound of raisins, seeded.
1 pound of dates, seeded and chopped.
1 teaspoonful of ground cinnamon, 1 of nutmeg.

Bake slowly and steadily until done. If any of the fruit is omitted add a little flour.

Black Cake.—

1 pound of butter.
1 pound of brown sugar.
3 pounds of raisins.
½ pound of citron.

1 pound of flour, browned.
3 pounds of currants, washed and dried.
1 level teaspoonful of ground cloves.
⅔ cupful of molasses.
12 eggs.

If more flour is liked, add afterward. Put the fruit, well dredged with flour, in last, and add 1 large wine-glassful of rose-water. This cake cuts best when three or four weeks old.

White Fruit Cake.—

1 cupful of butter.
2 cupfuls of sugar, white.
2½ cupfuls of flour.
2 teaspoonfuls of baking-powder.
Whites of 8 eggs.
½ pound of chopped almonds, blanched.
½ pound of citron, sliced thin.
1 cupful of dessicated cocoa-nut.
1 wine-glassful of rose-water.

Beat the butter to a cream and gradually beat in the sugar and then the rose-water. Whip the eggs to a froth and stir in next. Sift the flour with the baking-powder, and lastly the fruit. Bake in a moderate oven and try with a broom splint. Make gold cake salad, dressing, or custard to pour over dry Sponge Cake with the extra yolks. Three or more yolks add very much to a gingerbread. Use white frosting.

Royal Fruit Cake.—

2 cupfuls of brown sugar.
1 cupful of molasses.
1 cupful of butter.
½ cupful of milk.
4 cupfuls of flour.
4 eggs.
3 cupfuls of stoned raisins.
1 cupful of chopped citron.
3 cupfuls of currants, washed and dried.
1 teaspoonful of ground cinnamon.
1 teaspoonful of nutmeg.
½ teaspoonful of cloves.
1 teaspoonful of soda and 2 teaspoonfuls of cream-tartar
Or 3 teaspoonfuls of baking-powder.

The currants and citron may be left out and double the amount of raisins used. Will keep moist six weeks or more if properly covered. This will be found more wholesome than the more expensive rules.

Cream Fruit Cake (Plain).—

2 cupfuls brown sugar.
1 cupful sour cream (thick).
¾ cupful currants.
1 teaspoonful soda dissolved in the cream.
3 cupfuls flour.
¾ cupful raisins.
1 egg.

Raised Fruit Cake.—

2 cups bread sponge.
¾ cupful butter.
1 cupful molasses.
1 teaspoonful each of cinnamon and allspice.
2 eggs.
½ cupful sugar.
½ teaspoonful soda.
½ teaspoonful cloves.

One cupful of chopped fruit, raisins, or raisins and currants, stewed in the molasses. Add flour to make stiff.

Apple Fruit Cake.—

2 cupfuls brown sugar.
1½ cupfuls molasses.
1½ pounds dried apples, chopped fine, and soaked over night.

Stew two hours in the molasses. When cold mix with the sugar and add:

1 cupful of chopped suet.
1 cupful of butter and lard mixed.
1 tablespoonful cinnamon.
1 cupful raisins.
1 cupful of nut-meats; a desirable addition.
1 cupful sour milk.
3 eggs.
1 teaspoonful soda.
¼ teaspoonful cloves.
1 cupful currants.
Allspice.

Flavor with lemon extract, or juice of 1 lemon. Extra nice. Will make two large loaves.

Dried Apple Cake.—1 cupful of dried apples soaked in water over night, then chopped and stewed two hours in 1 cupful of molasses. Add to this:

2 eggs.
½ cupful of butter or lard.
4 cupfuls flour.
2 teaspoonfuls cinnamon.
¼ teaspoonful cloves.
1 cupful sugar.
1 cupful sour milk.
1 teaspoonful soda.
1 teaspoonful mace or grated nutmeg.

Raisin Cake.—

2 cupfuls of sugar.
3 eggs.
1 cupful molasses.
1 teaspoonful of cream-tartar.
1 pound of raisins.
1 cupful of butter, or butter and lard.
1 cupful of milk.
½ teaspoonful soda.
5 cupfuls of flour.

Spice to taste. By adding currants and citron this becomes a very nice fruit cake and will keep some time.

Pork Fruit Cake.—1 pound fat, salt pork chopped fine. Pour over it 1 pint boiling water. Add:

2 cupfuls brown sugar.
2 pounds of raisins, seeded and chopped.
1 tablespoonful cinnamon.
2 teaspoonfuls cream-tartar.
6 heaping cupfuls of flour measured before sifting.
1 cupful molasses.
2 pounds of currants.
1 pound citron, shredded.
1 teaspoonful cloves.
1 teaspoonful soda.
1 nutmeg grated.

The fruit can be reduced in quantity if liked, and more flour added to make the batter stiff enough. 1 wine glass of rose water or the juice of 1 lemon may be added at the last. Mix altogether, adding the fruit well dredged with flour, and the spices and rose water or lemon juice, last of all. Try with a splint. Bake slowly. This, if kept in a stone jar, will keep moist two months.

White Citron Cake.—

1 cupful of butter.
1 cupful of sweet milk.
2 heaping teaspoonfuls of baking powder.
2 cupfuls of sugar.
4 cupfuls sifted flour.
Whites of 6 eggs.

Cream the butter and sugar and add the other ingredients. Flavor with vanilla. Put into the cake-pan a layer of cake, then a layer of citron cut in thin strips. Alternate in this way until the cake sponge is all used. This will be found more ornamental than stirring the citron into the cake, which may be done, however, if preferred. If wished more common 3 whole eggs may be used instead of the whites of 6. If the whites are used, the yolks

may be utilized in a yellow frosting for other ways of disposing of them.

Angel's Food.—

1½ gobletful of powdered sugar.	Whites of 11 eggs.
1 gobletful sifted flour.	1 teaspoonful cream-tartar.

Beat the whites to a stiff froth. Sift the sugar four or five times, sift the cream-tartar through the flour four times. Add the sugar to the eggs slowly as if frosting were being made, add the flour, the same stirring lightly and as little as possible, then the flavoring, 1 teaspoonful vanilla, or lemon, or rose. Bake in a deep, new, unbuttered tin three-fourths of an hour. When done, open the oven-door and let it cool off gradually. After a few minutes, if the pan has a tube, turn it upside down upon it, if not, rest it upside down upon two bricks or other supports. When entirely cold, loosen from the sides of the tin with a sharp knife. Do not allow it to be jarred or shaken in the oven, nor open the door for the first fifteen minutes, as much of the success of this delicious sweet depends upon the baking. Half-moon shaped tins 4 inches deep are used by fancy bakers for this cake.

Flavor this cake with 12 eggs. The weight of eggs (before they are broken) in powdered sugar, ½ their weight in flour, 1 lemon, juice and grated yellow rind, a pinch of salt. Beat the yolks to a smooth batter, add the sugar, then the lemon-juice and grated rind, and the flour gradually, lastly the beaten whites. Be careful that the oven is steady. Cover the cake with paper to prevent burning. It is a good plan to line the tins with a well buttered paper, fitted neatly to the sides and bottom.

Sponge Cake (Nice).—

6 eggs.	½ pound of sifted flour.
¾ pound powdered sugar.	1 teaspoonful baking powder.

Sift the flour and baking-powder together and mix the ingredients according to rule given for Elegant.

Sponge Cake.—Flavor with 1 teaspoonful of lemon extract and add while mixing 2 tablespoonfuls of cold water. If, however, 1 wine glass of rose-water is used in flavoring instead of the lemon extract, or the juice and grated rind of 1 lemon, the water may be

omitted. The use of a little liquid serves to make the cake more moist and less liable to dry quickly; add a pinch of salt. Bake in a square tinpan and pour in the mixture no more than an inch deep.

Sponge Cake (Plain)—1 cupful of sugar, 1 cupful of flour sifted with 1 teaspoonful baking powder, 3 eggs, the whites and yolks beaten separately, the sugar and yolks beaten together. Add the flour, then the whites beaten to a froth. Last of all 2 tablespoonfuls of cold water. Flavor to suit the taste and add a pinch of salt.

Milk Sponge Cake.—

2 eggs.
1 cupful of sugar.
1 cupful of sweet milk.
2 even teaspoonfuls of baking powder.
2 cupfuls of flour.
A pinch of salt.
1 teaspoonful of lemon or vanilla extract.
Add a spoonful of butter, if desired.

Beat the eggs two minutes, then the eggs and sugar five minutes, and add the other ingredients.

Cream Sponge Cake.—Make same as Milk Sponge Cake, substituting sweet cream for milk. If sour cream is used take ½ teaspoonful of soda instead of baking powder.

Velvet Sponge Cake.—2 eggs beaten light, beat in 1 cupful of granulated or powdered sugar, ½ cupful of sifted flour, next ½ cupful of flour sifted with 1 teaspoonful of baking powder, and lastly, ½ (scant) cupful of boiling water very gradually. Have the tin buttered. Fill and bake immediately in a well heated oven. The batter will seem very thin, but the cake is excellent. By the use of 1 more egg any layer cake may be made better than with butter. For this save 2 of the whites out for frosting, using the other egg and the 2 yolks for the cake. Bake in layer cake tins. Whip the whites stiff and stir in sugar. Spread between each layer and over the top.

For cocoanut cake sprinkle cocoanut over the frosting between the layers and thickly over the top layer. For chocolate, grate ½ teacupful of Baker's chocolate and stir in the frosting and use as before.

White Sponge Cake.—

Whites of 4 eggs.
1 cupful of sugar.
½ teaspoonful of baking-powder.
½ cupful of flour.

Sift the flour and baking-powder together. Beat the eggs and add the sugar, then the other ingredients. Flavor with rose, lemon or almond extracts. Yellow frosting makes a pretty addition, or a boiled custard can be made of the yolk and 1 pint of milk, flavoring and sweetening to suit. Serve this separately.

Delicate Cake.—1 cupful of butter stirred to a cream with 1 pound of powdered sugar, add whites of 14 eggs beaten to a froth, ¾ cupful of sweet milk and 4½ cups of flour sifted with 2 teaspoonfuls of baking-powder. Measure the flour before sifting. Flavor with rose, lemon or almond. Bake in a quick oven. Frost with yellow frosting, if liked, and make custard of remainder of yolks. Serve this separately.

Delicate Cake (II).—6 whites of eggs, 2 cupfuls of sugar creamed with ½ cupful of butter, add ¾ cupful of sweet milk or water and 3 cupfuls of flour sifted with 1 teaspoonful of cream-tartar and ½ teaspoonful of soda. Flavor to suit. Add the whites of eggs to the butter and sugar, and then the other ingredients.

Cornstarch Snow Cake.—

1 cupful of butter creamed with 2 cupfuls of sugar.
2 cupfuls of flour.
1 cupful of cornstarch.
1½ teaspoonful of baking powder, sifted together.
8 whites of eggs beaten to a stiff froth and added with
1 teaspoonful of rose, lemon, vanilla or almond extract.

This rule may be divided and half made at one time.

Snowdrift Cake.—

1½ cupfuls of white sugar mixed with ½ cupful of butter.
1 cupful of sweet milk or half milk and water.
5 whites of eggs beaten stiff.
3 cupfuls of flour sifted before measuring, then sifted with
2 teaspoonfuls of baking-powder.

The same rule will make an excellent gold cake by adding 1 whole egg to the yolks of the eggs and mixing in the same way.

Snowflake Cake.—

1½ cupfuls white sugar.
½ cupful butter.
1 teaspoonful cream-tartar. } sifted with
½ teaspoonful soda. }
3 cupfuls of flour.
Whites of 3 eggs well-beaten.
½ cupful water or milk.

Flavor with lemon and mix same as Snowdrift Cake. This can be baked in a loaf, or in layers, with any desired filling. When for common use the entire 3 eggs can be used and a very little more flour added.

Starch Cake.—

1 cupful of common starch dissolved in 1 cupful sweet cream.
2 cupfuls of flour.
1 cupful butter.
1 teaspoonful cream-tartar.
2 cupfuls powdered sugar.
7 egg whites beaten to a froth.
½ teaspoonful soda.

Mix butter and sugar. Add the starch dissolved in cream. Sift the cream-tartar and soda in the flour, and put the cake together according to the rule for Snowdrift Cake. This is a delicious cake and white as snow. Frost with either white or yellow frosting. Flavor to the taste.

Silver Cake.—

½ cupful butter.
2 cupfuls powdered sugar creamed together.
¾ cupful milk, or milk and water.
1 teaspoonful lemon or rose.
Whites of 6 eggs well-beaten.
3 heaping cupfuls of flour.
½ teaspoonful soda and 1 teaspoonful cream-tartar.

Use white frosting. This makes a good layer cake also, and can be used for a White Fruit Cake by adding:

1 cocoanut grated.
½ pound citron sliced.
1 pound blanched almonds sliced.

Dredge these with flour and stir into the cake batter.

Gold Cake.—

1 cupful sugar and
½ cupful butter, creamed together.
Yolks of 6 eggs well-beaten.

Juice and grated rind of 1 lemon.

½ teaspoonful soda and 1 teaspoonful cream-tartar sifted with 2 large cupfuls of flour.

Add lemon juice and bake. Use yellow frosting. Make the two cakes at the same time. Bake in square tins (large). Cut in squares and serve mixed in the cake baskets for the sake of contrast.

Plain Silver Cake.—Make after recipe for Snowflake Cake.

Plain Gold Cake.—

1 whole egg and the yolks of 3.

½ cupful butter. 1 cupful sugar.

½ cupful sweet milk or water.

1¾ cupfuls flour. ½ teaspoonful soda.

1 teaspoonful cream-tartar.

Flavor with lemon or vanilla. See latter part of recipe for Gold Cake.

Lady Cake.—

2 cupfuls powdered sugar creamed with

¾ cupful butter. ¾ cupful sweet milk.

3 cupfuls of flour sifted with 1 teaspoonful baking powder.

6 whites of egg beaten stiff or 4 whole eggs; the whites are nicer.

Flavor with essence of almond. Bake in a large shallow pan about one-half hour in a moderate oven. If iced, use the Quick Icing.

Feather Cake (Eggless).—

1 cupful sugar.

1 cupful sweet milk, or milk and water.

2½ cupfuls flour. 1 teaspoonful lemon extract.

1 teaspoonful cream-tartar.

½ teaspoonful soda. 1 tablespoonful butter.

A pinch of salt.

Feather Cake.—

1 cupful sugar. 1 egg.

2 scant cupfuls flour. ½ cupful milk or water (large).

1 tablespoonful butter. Pinch of salt.

1 teaspoonful baking powder.

1 teaspoonful lemon extract.

Stir ingredients together without beating separately. Bake forty minutes. Serve either hot or cold.

Coffee Cake.—

1 cupful sugar. 1 cupful butter.
1 cupful molasses. 1 cupful strong black coffee.
2 cupfuls of raisins. 1 egg.
1 teaspoonful cinnamon. 1 teaspoonful of cloves.
¼ teaspoonful cloves. 5 cupfuls flour.
1 teaspoonful soda.

Put the soda in the coffee.

Spice Cake. –

1 cupful butter. 2 cupfuls brown sugar.
1 cupful sweet milk. 5 eggs.
3 teaspoonfuls baking powder.
1 teaspoonful each of cinnamon allspice, nutmeg, mace, and finely ground coffee.
½ teaspoonful cloves. 5 cupfuls flour.

This makes a large loaf, and will keep some time if wrapped in a cloth.

Spice Raisin Cake.—

1 cupful butter. 1 cupful brown sugar.
1 cupful molasses. 3 eggs beaten separately.
3 cupfuls flour. 1 cupful sour milk.
1 or 2 cupfuls stoned raisins.
1 level teaspoonful of soda dissolved in the milk.
1 tablespoonful of allspice, cinnamon and ginger.
½ teaspoonful cloves.

Marble Cake.—Light Part.

1½ cupfuls white sugar. ½ cupful butter.
¾ cupful sweet milk. 1 teaspoonful cream-tartar.
½ teaspoonful soda. Whites of 4 eggs.
2½ cupfuls of flour sifted with the rising.
1 teaspoonful flavoring, lemon or vanilla.

Dark Part.

1 cupful brown sugar. ½ cupful molasses.
½ cupful butter. ½ cupful sour milk.
2½ cupfuls flour sifted with ¼ teaspoonful soda.

¾ teaspoonful cream-tartar.
Yolks of 4 eggs. 1 teaspoonful cinnamon.
½ teaspoonful each cloves, allspice, nutmeg.

Beat thoroughly. Put in the pan a layer of the dark batter, then large spoonfuls of the white light until all the batter is used. Bake one hour.

Marble Cake (II).—

3 cupfuls white sugar. 1 cupful butter.
1 cupful sweet milk.

Whites of 8 eggs beaten to a stiff froth; 4 whole eggs may be used instead, and the yellowish tint given to the batter will be found to contrast prettily with the dark part; 5 cupfuls of flour sifted with 3 teaspoonfuls baking powder. After the cake is mixed take out ⅓ of the batter and spice it highly with 1 teaspoonful each of powdered nutmeg, cinnamon, finely ground coffee, allspice, mace and ½ teaspoonful cloves and ginger. Put in half the white batter, then all the dark and the remainder of the white. Bake one hour.

Red and White Marble Cake.—Make the white and red part after the rule given below for Watermelon Cake, leaving out the raisins and almonds. Arrange irregularly in the cake tin.

Watermelon Cake.—White Part.

2 cupfuls white sugar. ⅔ cupful butter.
⅔ cupful sweet milk. 3 cupfuls flour.
Whites of 5 eggs. 2½ teaspoonfuls baking powder.

Red Part.

5 eggs, yolks of. 1 cupful red sugar sand, bright.
⅓ cupful butter. ⅓ cupful sweet milk.
½ pound of seeded raisins left whole and well dredged with flour. 2 cupfuls of flour.
2½ teaspoonfuls baking powder.

Put the red batter in the center of the pan and pour the white around the outside. It is better that two persons should fill the pan. This will be found a delicious and ornamental dish. One cupful of blanched almonds may be cut in halves and stirred in the white part with a very good effect.

Marbled Chocolate Cake.—Make a batter as for any of the

rules given for White Cake. Take out 1 cupful and add to it 5 tablespoonfuls of grated chocolate dissolved in a little sweet milk. Flavor with vanilla. Pour a layer white batter into the pan, then drop the chocolate batter in places, pour in the rest of the white part of batter and bake in a well-heated oven.

Chocolate Loaf Cake.—

2 cupfuls powdered sugar. ½ cupful butter, scant.
⅔ cupful sweet milk. 3 cupfuls flour.
2 eggs, whites (1 whole egg may be used instead).
2 teaspoonfuls baking powder. 1 teaspoonful vanilla.
2 ounces of chocolate, shaved fine and melted over steam. Add this last.

If preferred dissolve the chocolate for the cake in a very little sweet milk as for Chocolate Marbled Cake. Frost with the dark chocolate frosting or white frosting. Bake in a square tin. It is very pretty mixed with white cake when served.

Cocoanut Loaf Cake.—

1 pound of sugar. 1 pound of flour.
½ pound butter. 5 eggs.
1 good-sized cocoanut grated.
1 teaspoonful cream tartar. ½ teaspoonful soda.

Beat the yolks with the sugar; the whites to a froth; add the milk of the cocoanut last.

Cocoanut Loaf Cake.—

2 eggs. 2 tablespoonfuls butter.
1 cupful sugar. ½ cupful milk.
2 cupfuls flour. 2 teaspoonfuls baking powder.
2 cupfuls cocoanut soaked in milk (desiccated).

Walnut Cake.—

4 eggs beaten separately. 2 cupfuls of sugar.
1 cupful of butter. 1 cupful of sweet milk.
3 cupfuls of flour, heaped. 1 teaspoonful soda.
2 teaspoonfuls cream-tartar.
2 cupfuls of nutmeats, cut small; rub the black skins off the nuts before putting in the cake.

One cup of raisins is a great addition. Bake in two loaves. Frost.

Nut Cake.—

½ cupful of butter. 1 cupful of white sugar.
⅔ cupful of milk.
3 eggs, whites only, or 2 whole eggs, reserving 1 white for frosting.
1 teaspoonful of cream-tartar.
½ teaspoonful of soda. 2 cupfuls of flour.
1 cupful of hickory-nut meats.

Beat the eggs to a light froth and add the other ingredients. English walnuts are exceedingly nice; cut the meats rather fine for the cake; bake in shallow square tins, two inches thick. Cut in squares and frost, putting ½ walnut meat on each square while the frosting is moist.

Nut Cake (II).—

1½ cupfuls of sugar. 1 cupful of sour milk.
½ cupful of butter. 3 cupfuls of flour.
2 eggs. 1 teaspoonful of soda.
1 teaspoonful cinnamon. 1½ cupfuls of nut-meats.
1 cupful of stoned raisins.

Pound Cake.—

1 pound pulverized sugar. 1 pound of flour.
1 pound of butter. ½ cupful of sweet milk.
10 eggs. 3 teaspoonfuls baking-powder.

Rub the butter to a cream, add the beaten yolk of eggs, sift in the sugar, flour and baking-powder; add the beaten whites of eggs last and flavor. The cake is improved by adding ¼ pound of citron sliced, or ¼ pound of almonds blanched and powdered fine with rose water. Flavor with rose water or any other flavoring. This will make two large loaves.

Water Pound Cake.—

3 eggs. 2 cupfuls of sugar.
1 cupful of cold water. 3 cupfuls of flour.
1 teaspoonful cream-tartar. ½ teaspoonful of soda.
Nutmeg to flavor.

Loaf Cake.—

1 pound of butter beaten to a cream.
2 pounds of sugar rolled fine.

3 pounds of sifted wheat flour.
8 well-beaten eggs.
3 teaspoonfuls of soda, dissolved in a little water.
1 tablespoonful of ground cinnamon.
½ nutmeg, grated.
1 pound of currants, washed and dried.
1 pound of raisins, stoned and cut in two.

Work the whole well together, divide in 3 loaves, put in buttered basins, and bake one hour in a moderate oven. One-half this rule makes one large loaf.

Raised Loaf Cake.—

1 pint of lukewarm milk.
2 quarts of sifted flour.
½ cupful of yeast.

Set this batter where it will rise quickly. When perfectly light work in with the hand.

4 beaten eggs. 1 teaspoonful of salt.
2 teaspoonfuls of ground cinnamon.
1 pound of white sugar.
½ pound of butter (1 cup, packed).

Rub butter and sugar to a cream and work into the cake and add 1 quart of sifted flour. Mix together with the hand and set where it will rise again. When of a spongy lightness put into buttered cake-pans and let them stand fifteen or twenty minutes before baking. 1½ pounds of raisins added just before putting the cake in tins is an addition. Flavor with a wineglassful of rose-water.

Quick-Raised Loaf Cake.—

3 cupfuls of thick light-bread sponge.
1 cupful of butter, worked in by hand. Melt the butter if necessary. Part lard may be used.
4 eggs, beaten with 2 cupfuls of white sugar.
1 teaspoonful cinnamon. 1 nutmeg, grated.
1 teaspoonful of soda, dissolved in 1 small cupful of milk.

Work the whole well for ten minutes and work in 1 pound of seeded raisins. Put in buttered cake-pans and let rise twenty minutes before baking.

Date Loaf Cake.—1 pound of dates, seeded and cut rather small; make a batter as for Snowflake Cake and put batter and dates in the pan in alternate layers, beginning and ending with batter.

Fig Loaf Cake.—Make as above, substituting figs cut fine for dates.

Lincoln Cake.—

½ pound butter. 1 pound of sugar.
1 pound flour. 6 eggs.
2 cupfuls sour cream (or milk).
1 nutmeg grated.
1 teaspoonful cinnamon. 1 tablespoonful rose-water.

Teaspoonful soda dissolved in hot water and added to the milk. Mix the butter and sugar and put with them the yolks whipped light, then the cream, spice, rose-water and flour and a double handful of citron, cut fine, and dredged with flour, and last of all the beaten whites of the eggs. Stir thoroughly and bake in a loaf, or in a card, using a square, shallow baking-pan. This is a good cake and keeps well. Flavor the frosting with lemon. The white of one egg can be left out for this purpose.

1—2—3—4—Cake.—

1 cupful butter. 2 cupfuls of sugar.
3 cupfuls flour. 4 eggs.
1 cupful milk. ½ teaspoonful mixed spice.
½ teaspoonful soda. 1 teaspoonful cream-tartar.

Orange Cake.—

Yolks of 5 eggs, whites of 4.
2 cupfuls of sugar. ½ cupful of water.
1 orange, grated rind and juice.
2 cupfuls flour.
1 heaping teaspoonful baking powder.

Frost with the following:

FROSTING.

White of 1 egg. 1 cupful white sugar.
½ the juice and grated rind of 1 orange.

Lemon Cake.—

1 cupful butter. 2½ cupfuls sugar.

5 eggs beaten separately.
⅔ cupful of milk in which dissolve
½ teaspoonful of soda. No cream-tartar is used, the lemon juice furnishing the required acid.
1 lemon, juice and grated rind.
4 cupfuls flour.

Mix the butter and sugar. Add the beaten yolks, then the milk, followed by the flour and lemon, lastly the stiffly beaten whites of the eggs. Frost as follows:

FROSTING.

White of 1 egg. This white may be omitted from the above rule.
9 teaspoonfuls white sugar.
1 teaspoonful corn-starch. 1 teaspoonful lemon juice.

A delicious loaf of cake.

Almond Cake.—

⅔ cupful of butter mixed with
2 cupfuls of sugar. 2 cupfuls of flour.
½ cupful sweet milk or sweet cream.
Whites of 6 eggs or 3 whole eggs.
½ teaspoonful soda. 1 teaspoonful cream-tartar.
½ pound chopped and blanched almonds rubbed to a paste.

If the whites only are used a gold cake may be made of the yolks or a boiled custard in the proportion of 4 yolks to 1 pint of milk, sweetening and flavoring to taste.

Cider Cake.—

2 cupfuls sugar. 1 cupful butter.
4 eggs. 1½ cupfuls cider with
1 teaspoonful soda dissolved in it.
4½ cupfuls flour. 2 cupfuls (any kind) of fruit.

German Coffee Cake.—

1 quart bread sponge. 1 pint sweet milk.
1 cupful sugar. 1 cupful butter.
2 eggs. ½ teaspoonful salt.
1 teaspoonful each of cinnamon and nutmeg.

Flour to make a soft dough; let it rise, then knead down. Roll out an inch thick, put in bread-pans and let rise again. Brush

over the top with beaten egg, sprinkle thickly with sugar, dust with cinnamon. Bake.

German Roll Cake.—Make as above. Roll out, let rise again, rub over with melted butter. Put on plenty of sugar, sprinkle with cinnamon, then raisins and sliced citron. Roll up and cut slices one-half inch thick. Bake.

Quick German Coffee Cake.—

1 cupful sweet milk. 2 teaspoonfuls baking powder.
1 heaping teaspoonful butter.
1 egg. ½ cupful sugar.
½ teaspoonful salt.
Flour enough to make a stiff batter.

Sift the baking powder with part of the flour. The egg can be omitted. Cover the top with sugar, cinnamon and bits of butter. Bake. Very nice hot for breakfast.

German Apple Cake.—Peel, quarter and divide the quarters and cover the top of German Coffee Cake (after the sugar and egg has been applied) closely with these sliced apples laid in even rows. Bake without burning.

Bread Cake (Nice for Children).—

2 cupfuls light dough. 1½ cupfuls of sugar.
½ cupful butter. 3 tablespoonfuls sour milk.
½ teaspoonful soda dissolved in the milk.
1 grated nutmeg. 1 teaspoonful cinnamon.
1 cupful raisins. 1 cupful currants.

Will keep fresh and good a long time.

Cream Cake.—

1 cupful sour cream. 1 cupful sugar.
2 cupfuls flour. 1 egg.
½ teaspoonful soda.

This can be baked in a loaf or is nice baked in gem irons.

Huckleberry Cake.—

1 quart of huckleberries. 4 cupfuls of flour.
1 cupful sugar. 3 eggs.
½ cupful melted butter. 1 cupful milk.
1 teaspoonful soda. 1½ teaspoonfuls cream-tartar.

Rub the sugar and eggs together and the other ingredients, the berries last of all, dredging them well with flour.

White Mountain Cake.—

4 eggs well-beaten. $2\frac{1}{2}$ cupfuls white sugar.
1 cupful butter. 1 cupful sour milk.
1 teaspoonful soda dissolved in the milk.
5 cupfuls of flour.
1 teaspoonful vanilla and 1 of lemon.
1 heaping cupful raisins, whole.
1 cupful citron, sliced.
$\frac{1}{2}$ cupful almond meats, sliced.
Will make two loaves.

Graham Cake.—

1 cupful sugar. $\frac{1}{2}$ cupful butter.
1 egg. 1 cupful sweet milk.
2 teaspoonfuls baking powder.
Pinch of salt.
Flavor with nutmeg or lemon.
3 cupfuls of Graham flour.

LAYER CAKES.

Layer Cake should always cool on a perfectly flat surface, not a plate. One of the jelly cake tins turned upside down will answer.

Many of the frostings given for Loaf Cakes make a very desirable filling for layer cakes.

Rules for mixing, baking, buttering tins, etc., are same as those given for Loaf Cake.

Cocoanut Meat should be taken from the shell and dried in a warm place for some hours before grating.

Cream Fillings for layer cakes necessitate the use of frosting for the top layer, or a heavy dusting of powdered sugar.

Boiled Icing for filling, make in the same manner. Flavor to suit. Spread between the layers and on the top. The same may be said of Quick Frosting, Yellow Frosting, Eggless Frosting—two kinds, Tutti Frutti Frosting, Gelatine and most of the others

given for Loaf Cakes. Any of these frostings can be spread between the layers and on the top also.

Whipped Cream Filling.—½ cupful sweet cream, or sour, whipped stiff with 2 tablespoonfuls of white sugar. Flavor to suit with a few drops of some favorite essence. Quickly prepared and delicious. This amount will answer for two layers.

Almond Cream Filling.—

1 pound of almonds blanched and pounded to a paste.

1 coffee cupful sweet or sour cream.

2 tablespoonfuls of corn-starch scalded in a little sweet milk.

Beat together, flavor with a little almond extract. Spread between the layers of cake. This filling is suitable for the most expensive cakes. The top may be frosted with a plain frosting if desired.

Cream Filling, Plain.—

1 pint sweet milk. ½ cupful corn-starch.

½ cupful sugar. 1 teaspoonful butter.

Thicken the milk with the corn-starch, add the sugar and boil until the consistency of corn-starch. When almost cool flavor with 1 tablespoonful of lemon, or 1 teaspoonful of vanilla extract. Spread between the layers of cake.

Cream Filling.—

1 pint new milk. 1 cupful sugar.

½ cupful flour. 2 eggs.

Set the basin of milk into another of hot water. Beat the sugar flour and eggs together until they are light and smooth. Let the milk boil and stir in with a pinch of salt. Cook twenty minutes, stirring often. Flavor to suit. Spread between the layers. This is a good filling for cream puffs.

Chocolate Filling.—Scald 1 pint of milk. Stir in:

1 tablespoonful corn-starch.

1 egg. 2 tablespoonfuls of sugar.

2 tablespoonfuls grated chocolate.

Any of the Chocolate Frostings will also answer for fillings. These may be spread between and on the top also.

Chocolate Cream Filling.—

2 tablespoonfuls grated chocolate.

1 cupful milk. $\frac{2}{3}$ cupful sugar.
1 dessert spoonful corn-starch. Sweeten to taste.

Flavor with vanilla. Cook the cream by setting the dish in another containing boiling water. Let cool before using.

Chocolate Frosting, Eggless.—1 cupful powdered sugar, moistened with just enough cold water to make it into a smooth creamy paste. Stir in grated chocolate until it is the right color and flavor. Spread between the layers and on top.

Cocoanut Frosting, Eggless.—Make in the same manner as the chocolate given above, substituting $\frac{1}{2}$ cupful or more cocoanut, either fresh or grated.

Cocoanut Filling.—

$\frac{1}{2}$ cupful of thick sour cream.
$\frac{1}{2}$ cupful of cocoanut. $\frac{1}{2}$ cupful of white sugar.

Stir together and put between the layers and on top.

Cocoanut Frosting may be made by stirring a quantity of grated fresh cocoanut into common frosting. Spread between layers and on top.

Cocoanut-Chocolate Filling.—Make a chocolate frosting, or a chocolate cream filling and stir a $\frac{1}{2}$ or $\frac{2}{3}$ of a cupful of grated cocoanut into it. Spread between the layers and if desired frost the top, or sprinkle with powdered sugar.

Lemon Filling.—

Juice of 1 lemon and grated yellow rind.
2 eggs, or 1 egg and 1 teaspoonful of flour.
1 cupful of sugar. 1 teaspoonful of butter.
2 teaspoonfuls of water.

Beat all together and cook slowly over boiling water. When it comes to a boil remove and cool before using. Spread between the layers. Some of the lemon jellies are also nice.

Orange Filling.—

White of 1 egg beaten to a froth.
Juice and grated rind of 1 orange, with
Powdered sugar enough to make a stiff cream.

Heat on the stove and spread between and cover top. Either orange or lemon juice may be stirred stiff with powdered sugar and used in the same way. Use perfectly cold, however.

Fig Filling.—

1 pound of figs, cut fine. 1 cupful of brown sugar.
1 cupful of water.

Cook until it is a paste. Let it cool before spreading between the layers.

Lemon Jelly.—

2 cupfuls of sugar. Yolks of 3 eggs.
Juice of 2 lemons.

Set the dish in boiling water and cook until thickened. Then add the well-beaten whites of the eggs. Spread between the layers of cake.

Jelly Cake.—

3 eggs, well-beaten. 1 cupful of sugar.
½ cupful of sweet milk or water.
2 tablespoonfuls of melted butter.
½ teaspoonful of soda, 1 teaspoonful cream-tartar
(both dissolved in the milk). 1 cupful of flour.

Bake in four or five layers. Put together with any kind of jelly, marmalade or jam.

Roll Jelly Cake.—

3 well-beaten eggs. 1 cupful of sugar.
1 cupful of flour. 2 teaspoonfuls baking-powder.
2 tablespoonfuls of sweet milk or water.

Stir sugar, yolks of eggs and milk together, then flour and baking-powder sifted together. This will make it stiff. Add the beaten whites of the eggs. Bake in two long pie-tins; spread the under side of the cake with any kind of jelly as soon as it comes from the oven and roll. This makes two rolls, or it may be baked in a large, well-buttered dripping-pan and rolled in one large roll. If the edges of the cake are slightly split with a knife before hand the cake will roll more easily. Lay on a paper to roll and wrap in the paper tightly, fastening the ends and lay on a cushion or pillow to cool, that it may be perfectly round. Slice from the end.

Layer Cake.—For any Filling, Jelly, Cream, Chocolate, etc.

3 eggs and 1½ cupfuls of sugar (beat to-
1 cupful of sweet cream. gether).

2 teaspoonfuls baking-powder, sifted with 2 cupfuls of flour.

Flavor with lemon or vanilla. 4 tablepoonfuls of the batter areenough for one tin. Bake immediately in a moderate oven. This will make six layers and is available for any of the fillings given at the beginning of chapter.

Sponge Layer Cake.—See Velvet Sponge Cake. Can be used for any layer cake.

Feather Layer Cake.—

3 eggs, beaten separately.
1 cupful of rich milk.
3 cupfuls of flour.
2 cupfuls sugar creamed with ½ cupful of butter.
Flavoring to suit.
2 teaspoonfuls of baking-powder, sifted with the flour.

Add the whites of the eggs last. This will make four layers. It is very nice poured in two square tins and frosted with any preferred frosting, cut in squares singly, or the two laid together with frosting between and on the top.

Apple Jelly Cake.—

4 eggs, well beaten.
1 tablespoonful butter.
1 cupful of flour sifted with 1 teaspoonful of baking-powder.
1 cupful of sugar.

Bake in 4 layers and spread the following jelly between the cakes and on the top layer.

1 lemon, grated rind and juice.
1 sour apple, pared and grated.
1 cupful of sugar.

Boil all together five minutes.

Lemon Jelly Cake.—Use rule for Feather Layer Cake. Put together with the following JELLY:

2 lemons, grated, rind and juice.
1 cupful of sugar.
1 egg.
½ cupful of water.
1 tablespoonful of butter.
1 tablespoonful of flour mixed with a little water.

Cook over boiling water until it thickens. Place between the layers of cake. This cake will keep well and is better at the end of a week than it is the first day.

White Lemon Jelly Cake.—

Whites of 2 eggs beaten to a froth.
1 cupful of white sugar.
6 tablespoonfuls melted butter.
1 cup of sweet milk. 2½ cupfuls of flour sifted with 2 heaping teaspoonfuls of baking powder.

Bake in sheets or layers, flavor with lemon, and put together with lemon jelly. See above recipe or any of those given at the beginning of chapter.

Lemon Layer Cake.—

1 cupful of butter. 3 cupfuls of powdered sugar.
Yolks of 5 eggs. Stir all to a cream.
Juice and grated yellow rind of 1 lemon.
3 cups of flour. ½ teaspoonful soda dissolved in 1 cupful of milk.
(No cream-tartar, the lemon furnishes the acid).
Add the beaten whites of 4 eggs last of all.

Bake in two layers and put together with the following icing: Reserve 1 white of egg from the cake, add to it 1 teaspoonful of corn-starch, 9 of white sugar, and 1 of lemon-juice, put between the layers and over the top. This is good baked in a loaf and frosted.

Orange Layer Cake.—

Yolks of 5 eggs. Whites of 4 eggs.
2 cups of sugar. ½ cupful of water.
1 orange, juice and grated rind.
1½ cupfuls of flour.
1 heaping teaspoonful of baking powder.

Bake in 4 cakes and put together with the following frosting:

White of 1 egg. 1 cup of sugar.
½ the juice and grated rind of 1 orange.

Orange Cake (II).—Make a cake after the rule for plain Sponge Cake. Bake in a deep round pan. When cold, cut in 3 or 4 layers, using a sharp knife. Peel and slice oranges in thin circular slices, about 6 oranges will be needed. Put a layer of oranges on the first layer of cake, sprinkle with powdered sugar, then another layer of cake, then oranges and sugar until finished. Make

a soft icing and let it brown slightly in the oven. A tablespoonful of orange-juice added to the cake-batter will be an improvement.

Chocolate Cream Cake.—

Yolks of 4 eggs, well-beaten.
2 cupfuls of powdered sugar.
1 cupful of sweet milk or half milk and water.
1 cupful of butter. 3 cupfuls of flour sifted with
½ teaspoonful of soda. 1 teaspoonful of cream-tartar.
Lastly stir in the beaten whites of 4 eggs.

Bake in 4 layers. Put together with the Chocolate Cream Filling.

Chocolate Caramel Cake.—

Whites of 6 eggs. 2 cupfuls of sugar.
¾ cupful of butter. 1 cupful of milk.
½ cupful of cornstarch. 2 cupfuls of flour.
3 teaspoonfuls of baking-powder.

Bake in 2 flat shallow tins, and put together with the following *caramel.*

CARAMEL.

½ pound of sugar. 2 squares of chocolate.
1 teaspoonful of butter. ½ cupful of water or milk.
1 teaspoonful of vanilla.

Stir, setting the dish in boiling water until stiff enough to spread. Set the cake in the oven to dry a short time.

Chocolate Caramel Cake (II).—

1½ cupfuls of white sugar. ½ cupful of butter beat in the
⅔ cupful of water. Yolks of 3 eggs.
2 teaspoonfuls of baking-powder, sifted with
3 cupfuls of flour.

Bake in layers and put together with the following caramel:

CARAMEL.

½ cupful of cream or milk. ½ cupful of molasses.
½ cupful of brown sugar. 1 heaping teaspoonful butter.

Boil ten minutes and then add

5 tablespoonfuls of grated chocolate.

Boil until it thickens suitably to spread. When cold flavor

with vanilla and spread between the layers of cake, and on top. Set in the oven to dry.

Chocolate Layer Cake.—Take the rule for Feather Layer Cake. Bake and put the layers together with chocolate frosting. Bake in jelly cake tins in 4 or 5 layers, or 2 shallow square tins, or in 1 large dripping-pan, cutting the cake in two, placing one half upon the other and frosting between, and on the top.

Chocolate Ribbon Cake.—

1 teacupful sugar. 1 cupful milk.
2 teaspoonfuls baking powder sifted with 2 cupfuls of flour.
1 tablespoonful butter. 1 egg.

Mix in the usual manner. Divide the cake batter into two parts, and add 3 tablespoonfuls of grated chocolate to ½ the batter for the dark part. This rule will make four layers, two of light and two of dark. Put together alternately with the following cream:

1 cupful sweet milk. 1 egg.
2 teaspoonfuls corn-starch or flour.
3 tablespoonfuls sugar. 2 tablespoonfuls chocolate.

Cook until it thickens and spread. Chocolate Frosting may be used instead.

Cocoanut Cream Cake.—

1 cupful sugar. ½ cupful butter.
2 cupfuls flour sifted with 1 teaspoonful of baking powder.
Whites of 3 eggs beaten stiff. ½ cupful water.

Bake in layers and put together with the following cream filling:

1 pint sugar. ½ cupful water.

Boil until it thickens in water. Take the beaten whites of 3 eggs, pour the syrup over them, stirring all the time. Flavor with vanilla. Stir until thick enough to spread. Frost each layer with this with cocoanut added. Frost the top and sides of the cake and sprinkle with cocoanut. Desiccated cocoanut may be used instead of the fresh.

Cocoanut Layer Cake.—

1½ cupfuls white sugar and ½ cupful butter creamed together.
3 egg yolks beaten with this. ⅔ cupful water.

2 teaspoonfuls baking powder sifted with 3 cupfuls of flour. Add the beaten whites of the 3 eggs.

Bake in layers, and put together with chocolate icing, or chocolate frosting. A soft frosting with desiccated cocoanut may be used. Sprinkle over each layer after frosting, and over the frosting on the top. Grated fresh cocoanut is more ornamental than the desiccated.

Rolled Cream Cake.—

1 cupful sugar. 1 tablespoonful butter.
1½ cupfuls flour sifted with 2 teaspoonfuls baking powder.
1 egg. ⅔ cupfuls of milk.

Bake in 1 large sheet in a well-buttered dripping pan. When done spread the underside of the cake with the Cream Filling. II. Cut the sheet in strips four inches wide and roll carefully. Cut in slices from the end.

Cream Layer Cake.—

1 cupful sugar. ½ cupful butter.
2 eggs. 1½ cupfuls flour.
1 teaspoonful cream tartar in the flour.
½ cupful cold water.
½ teaspoonful soda dissolved in the water. Flavor with vanilla. Bake in three or four layers. Put together with either of the Cream Fillings given at beginning of department.

Custard Cake.—Use the rule for Feather Layer Cake. Flavor with almond extract. Bake in three or four layers, spreading between them the following custard:

CUSTARD.—

2 cupfuls milk, when it boils add 2 heaping tablespoonfuls of corn-starch or flour, rubbed smooth in a little cold milk.
2 eggs well-beaten. 1 cupful sugar.
1 teaspoonful almond extract.

Put the custard between the layers of cake while both are warm. Cook the custard by setting the dish in boiling water until it thickens. Add the flavoring last.

Walnut Layer Cake.—

1 cupful granulated sugar. ½ cupful sweet milk.
Yolks of 3 eggs, whites of 1. 1 teaspoonful cream-tartar.

2 cupfuls flour sifted with ½ teaspoonful soda.

Bake in three layers and put together with the following:

NUT FILLING.—

1 cupful granulated sugar. ⅓ cupful water.

Boil together until stiff, not brittle, when tried in cold water. Beat the 2 whites of the eggs, remaining from the cake, to a froth. Turn on the boiling sugar. Beat hard until a cream. Mix 1 large cupful of chopped walnut meats with ⅔ of this cream, and spread between the layers. Spread the ⅓ remaining over the top and press into it, while moist, whole halves of the walnut meats for ornament. Hickory nuts may be substituted for walnuts.

Ribbon Nut Cake.—WHITE PART.—Make the rule given for Snowflake Cake, and bake in two square shallow tins.

NUT PART.—

⅔ cupful sugar. ⅓ cupful butter.

1 cupful flour. ⅓ cupful milk.

1 teaspoonful baking powder.

1 cupful hickory nut meats chopped and put in last.

Bake in one square shallow tin. Put together with frosting, or icing, the nut part in the middle.

Ribbon Cake.—

2½ cupfuls sugar. 1 cupful butter.

1 cupful sweet milk. 4 eggs.

4 cupfuls flour. 2 teaspoonfuls baking powder.

Reserve ⅓ the mixture. Bake the rest in two sheets, adding to part reserved:

1 cupful raisins. ¼ cupful sliced citron.

1 cupful currants. 2 tablespoonfuls molasses.

1 teaspoonful mixed spices.

Bake in one sheet. Put together with frosting, the dark sheet between the two white layers.

Railroad Cake.—

1½ cupfuls of white sugar creamed with ½ cupful butter.

5 whites of eggs.

1 cupful sweet milk, or half of milk and water.

3 cupfuls of flour sifted before measuring, and sifted again with 2 teaspoonfuls baking powder.

Divide the cake batter in two equal parts. Bake ½ in two layer cake tins. Divide the other half in two parts, and into one part stir ½ cupful hickory nut meats. Into the other stir 2 tablespoonfuls grated chocolate dissolved in a little hot milk and cooled before using. Bake each of these in a layer cake tin. To add still farther to the ornamental appearance of the cake, ½ cupful of seedless raisins may be stirred into 1 of the white parts. Put together alternately light and dark. Use jelly or frosting for the filling; frost the top in either case.

White Layer Cake.—Make the same cake batter as for Railroad Cake. Bake in four layers. Spread between each layer a soft icing. This will be more ornamental if 1 tablespoonful of bright colored jelly is stirred into the icing before using. Flavor the cake with any extract preferred.

Ice Cream Cake.—

3 eggs. 1 cupful sugar.
2 cupfuls flour. ½ cupful cold water.
1½ teaspoonfuls baking powder.
Flavor with 1 teaspoonful vanilla.

Put together with icing flavored with vanilla, icing the top as well. This may be made nicer to use the whites of 6 eggs instead.

Ice Cake.—

10 eggs. 3 cupfuls powdered sugar.
2 cupfuls flour. 1 lemon rind grated, and juice.

Beat whites and yolks separately. Add to the yolks and 7 of the whites, the sugar, lemon juice and flour. Bake in layer cake tins. Make the following frosting:

Whites of 3 eggs beaten with 1 pound of sugar. Beat stiff Take out enough for the top of the cake and set aside. Add to the remainder the juice and ½ the grated yellow rind of an orange. When the cake is nearly cold spread this between the layers. Beat into the icing reserved for the top a little lemon juice and ¼ cupful more powdered sugar and spread on. Delicious.

Ribbon Fig Cake.—

⅔ cupful of butter. 2 cupfuls sugar.
1 cupful of milk. 3 cupfuls flour.

Whites of 6 eggs, or if not too particular, 3 whole eggs may

be used instead. 3 teaspoonfuls baking powder sifted with the flour. Divide the batter. To one-half add 1½ cupfuls chopped figs, and bake in two jelly cake tins. To the other half add:

2 tablespoonfuls molasses. 1 teaspoonful cinnamon.
1 teaspoonful nutmeg. 1 teaspoonful allspice.
1 cupful raisins chopped. Bake in two jelly cake tins.

Put together in alternate layers of light and dark, using plain frosting. Almond Frosting is a very great addition.

Fig Layer Cake.—Make any of the layer cakes given at the beginning of this article. Bake in 4 or 5 layers and put together with fig filling. White Cake is very nice to use.

Raisin Layer Cake.—

1 cupful sugar. ½ cupful butter.
1½ cupfuls flour. 4 eggs.
1 teaspoonful baking powder.
1½ cupfuls raisins.

Cream the butter and sugar. Add 2 eggs and the yolks of the other 2, the flour, baking powder, and the raisins previously well dredged with flour. Beat thoroughly and bake in 3 layers. Put frosting between, on the top and sides. Use the two reserved whites of eggs for this. See rules at beginning of chapter.

Fruit Layer Cake.—

1 cupful sugar creamed with ½ cupful butter.
2 eggs. ½ cupful sweet milk.
1½ cupfuls flour sifted with 1 teaspoonful baking powder.
1 cupful raisins chopped. ½ cupful Zante Currants.
1 teaspoonful each of cinnamon, nutmeg and allspice.

Add the fruit last, dredging well with flour. Bake in 3 layers using frosting to put together when baked; frost top and sides.

A variation that is very pretty is to make a rule of white cake choosing any one, Feather Cake or Snowflake Cake. Bake in jelly tins and alternate the black and white layers. This will be enough for two loaves. Put together with frosting as before.

Spice Layer Cake.—

2 cupfuls sugar creamed with 1 cupful of butter.
1 cupful sweet milk. 5 eggs beaten separately.
4 cupfuls flour sifted with 2 teaspoonfuls baking powder.

Mix the yolks, well-beaten, with the sugar, and add the stiffly whipped whites last of all. This would make a very nice loaf cake as it is, but for the layer cake divide the batter. Bake one-half in two layer tins, and to the other half add:

½ cupful molasses.
2 teaspoonfuls cinnamon.
1 teaspoonful each nutmeg and allspice.
½ teaspoonful each cloves and ginger.

Bake in two layer cake tins and put together alternately light and dark, using any frosting or icing that may be preferred, icing the top as well.

Prince of Wales Cake.—

BLACK PART.—

1 cupful brown sugar. ½ cupful butter.
½ cupful sour milk.
½ teaspoonful soda, dissolved in warm water.
1 tablespoonful molasses. 2 cupfuls flour.
1 cupful chopped raisins. Yolks of 3 eggs.
1 teaspoonful each of cinnamon and nutmeg.

Dredge the fruit before adding. Bake in two layers.

WHITE PART.—

1 cupful flour. ½ cupful corn-starch.
½ cupful sweet milk. Whites of 3 eggs.
½ cupful butter creamed with 1 cupful of powdered sugar.
2 teaspoonfuls baking powder sifted in the flour.

Bake in 2 layers. Put together dark and light alternately. Frost with almond icing.

Banana Cake.—Make a rule of Feather Layer Cake. Make an icing of 2 whites of eggs, and 1½ cupfuls of sugar. Spread this over the layers, and cover thickly with bananas sliced thin. Place one layer upon the other, frosting the top. Rules for Icings, see beginning of department.

Pineapple Cake.—Make as for Banana Cake. Bake in layers. FILLING.—Grate a pineapple, sweeten to taste and spread between the layers. In warm weather cook the pineapple after grating to keep from spoiling. Frost the top.

MISCELLANEOUS CAKE.

Sugar to be sprinkled over cookies is best dusted on the molding-board and the dough rolled over it.

Ingredients for cookies need not be creamed together as carefully as for nice cake. Neither should the eggs be beaten separately. Read the hints for Cake Baking.

Cookies (Eggless).—½ cupful of sweet milk. Dissolve in it ⅓ teaspoonful of soda, ¾ teaspoonful of cream-tartar, sifted in part of the flour. 1 cupful sugar, ⅓ cupful butter. Flour to roll well and thin; cut in squares; brisk oven. Sour milk and soda may be used. Dripping may be substituted for butter. Flavor, or spice to suit.

Favorite Cookies.—

2 eggs.
3 cupfuls of sugar.
½ cupful of butter.
1 cupful of sour cream.
½ teaspoonful of soda.
1 nutmeg grated.

Flour to roll. Sprinkle sugar over the top. Granulated is best.

Vanilla Cookies.—

1 cupful of butter.
2 cupfuls of sugar.
½ cupful water.
2 eggs.
1½ teaspoonfuls of baking-powder.
1 large teaspoonful of vanilla.
Flour to roll thin.

Water Cookies.

1 cupful of sugar.
½ cupful of butter.
1 cupful of cold water.
½ teaspoonful of soda.
1 teaspoonful of cream-tartar.
Flour to roll.
Spice to the taste.

Cinnamon Cookies.—Make the same as Eggless Cookies, spicing with 2 teaspoonfuls of ground cinnamon.

Lemon Cookies.—

1 quart of flour.
1 cupful of butter.
1 pint of sugar.
3 eggs.
1 teaspoonful of soda dissolved in the juice of 1 lemon.
2 tablespoonfuls of cold water.
Grated yellow rind of the lemon.

Dutch Cookies.—

½ pound of pulverized sugar.
½ pound of butter, creamed together.
6 eggs, beaten separately.

Add the yolks first, then the whites beaten to a froth. 3 teaspoonfuls of baking-powder sifted with part of the flour. Use enough flour to make a stiff dough. Roll and cut out. Beat 1 egg, brush the top of each cooky with this, then strew sugar, cinnamon and sliced almonds (previously scalded) over them. Excellent to keep. The almonds may be omitted.

Caraway Seed Cookies.—

5 cupfuls of sifted flour. Rub into it
1 cupful of butter. 3 cupfuls of powdered sugar.
1 tablespoonful of caraway seeds.
1 beaten egg.
1 cupful of sour milk, dissolving in it ½ teaspoonful of soda.

Flour enough to roll. Caraway seed may be used as flavoring with some of the plainer varieties of cookies.

Cream Cookies.—

1 cupful of sour cream. 2 cupfuls of sugar.
1 egg.

½ teaspoonful of soda dissolved in the cream. Flavor to suit. Use flour enough to roll out. Have a little thicker than ordinary cookies.

Fruit Cookies.

2 cupfuls of sugar. 1 cupful of butter.
2 cupfuls chopped raisins. 2 eggs.
2 tablespoonfuls sour milk 2 tablespoonfuls of cinnamon.

1 teaspoonful each of cloves and grated nutmeg. Flour to roll out. Bake same as other cookies.

Spice Cookies.—

½ cupful of lard. 1 cupful of buttermilk.
1½ cupfuls of brown sugar. ½ teaspoonful of soda.
Flour enough to roll out.

Spice with 1 teaspoonful each of grated nutmeg, ground allspice, mace and ginger, and 2 teaspoonfuls of cinnamon. Part of these spices or all of them can be used, according to taste or

the condition of the spice-box. These are very nice frosted in the center.

Frosted Cookies (Plain and good).—

½ cupful of butter. 1 cupful of sugar.
2 eggs, omitting 1 white.
1 cupful of sweet milk and water, half and half.
½ teaspoonful of soda. 1 teaspoonful of cream-tartar.
Flavor with lemon extract.

Flour to roll. Bake. When cool frost with the remaining white of an egg beaten to a froth and stirred stiff with 9 teaspoonfuls of powdered sugar.

Honey Cookies.—

3½ pounds flour. 1½ pounds honey.
½ pound butter. ½ pound sugar.
1 nutmeg, grated. 1 tablespoonful cinnamon.
1 teaspoonful ginger.

Roll out thin and cut in small cakes. Bake in a quick oven. Let stand until moist. Will keep a long time.

Cocoanut Cookies.—

2 cupfuls white sugar. 1 cupful butter.
2 eggs. 1 cupful or more of cocoanut.
1 teaspoonful baking-powder.
Pinch of salt. ½ cupful sweet milk.

Flour to roll out. Fresh cocoanut grated may be used or the desiccated.

Hickory-nut Cookies.—

2 cupfuls sugar. ⅔ cupful of butter.
2 eggs. 6 tablespoonfuls sweet milk.
½ teaspoonful soda. 1 teaspoonful cream-tartar.
1 cupful hickory nut-meats.

Dissolve the soda in the milk, sift the cream-tartar through the flour. Mix all the ingredients, except the nuts, together with enough flour for a soft dough. Add the nuts last. Drop in spoonfuls on a buttered pan, pat into shape and bake a light brown.

Graham Cookies.—

2 cupfuls sugar. 2 cupfuls sour cream.
1 cupful fine flour. ½ teaspoonful soda.

1 egg. Pinch of salt.

Graham flour sufficient to roll out soft as possible.

New Year's Cookies.

1 pound white sugar, creamed with

¾ pound butter. 3 beaten eggs.

1 grated nutmeg. 1 pint flour.

1 teaspoonful soda, dissolved in 1 cupful milk and mixed with 1 cupful of cider. Stir all together, adding flour if necessary to roll. Bake in a quick oven.

Jumbles (Delicious).—

1 pound flour. 1 pound powdered sugar.

Grated yellow rind of 1 lemon.

Mix and add the yolks of 4 eggs, well-beaten.

Whites of 4 eggs whipped to a foam.

Beat up the whole with 5 tablespoonfuls melted butter and 3 tablespoonfuls cream. Drop the batter in rings or round cakes on baking tins and put the jumbles in a slow oven for twenty minutes. Leave room for them to spread.

Jumbles (II).—

1 cupful butter. 4 eggs.

3 cupfuls sugar. ½ teaspoonful soda.

Mix very soft with just flour enough to roll out. Cut in round cakes or in strips 1½ inch wide, join together in a ring, or cut with a large cake cutter, and cut a piece from the center with the top of a canister.

Lemon Jumbles.—Make same as Jumbles (II), adding the juice and grated rind of 1 lemon.

Almond Jumbles.—

1 pound sugar. 1 cupful sour milk.

½ pound flour. 5 eggs.

¼ pound butter. 2 tablespoonfuls rose-water.

¾ pound blanched almonds, chopped.

1 teaspoonful soda dissolved in boiling water.

Cream the butter and sugar. Stir in the beaten yolks, milk, flour, rose-water, almonds and beaten whites, lightly and quickly. Drop in rings or round cakes upon buttered paper and bake immediately.

Cocoanut Jumbles may be made in the same way.
Hickory-nut or Walnut Jumbles.—Ditto.

FRIED CAKES.

Fat for fried cakes, doughnuts, crullers, etc., should be kept at just the right temperature otherwise the cakes will soak fat.

A piece of dough should be dropped in to test it. If this rises to the top quickly and browns shortly it will be safe to put in the cakes.

A mixture of two-thirds lard and one-third beef suet is more wholesome, less expensive and less likely that the cakes will absorb too much fat; even a larger proportion of the suet may be used, half and half working nicely. All beef suet, however, will make the outside of the cakes rough and injure the flavor.

Fried cakes shortened with butter are less likely to absorb fat than those shortened with lard.

Beef suet should be bought in the leaf and carefully fried out before using.

After using the fat for boiling doughnuts set away to cool; remove from the sediment. If very much scorched and brown clarify with a few slices of raw potatoes boiled in the lard.

Care must be taken to keep the lard hot, but it must not burn, as it would spoil the cakes. Bake in a small iron pot, five or six at a time; turn with a fork; take out with a skimmer and lay on a colander to drain; when sufficiently cool place in a stone pot.

Raised Doughnuts or Nut Cakes.—Heat 1 pint of milk (sweet) or water, lukewarm; stir into it a cupful of melted lard, then flour until it is a thick batter and add one-half cake yeast. Set in a warm place to rise over night. In the morning work in 2 cupfuls of sugar, 2 eggs beaten to a froth (these may be omitted), 2 teaspoonfuls of cinnamon or a grated nutmeg and 1 of salt. Knead in flour sufficient to roll out. Keep in a warm place until risen again. Roll out and cut in small cakes in strips and twists, or in diamonds. Let rise fifteen or twenty minutes before frying. If wished very nice dip in powdered white sugar as soon as fried.

Soda Doughnuts (No Shortening).—

1 quart of flour sifted with 1½ teaspoonfuls soda and
3 teaspoonfuls cream-tartar.
1 cup sugar. ¼ teaspoonful salt.
1 teaspoonful mixed cinnamon and nutmeg.

Mix with enough sweet milk to roll out. Cut in round cakes for ring doughnuts. Cut out the center and fry; 3 teaspoonfuls baking powder may be used instead of cream-tartar and soda.

Cream Doughnuts.—

2 cupfuls sour cream. 1 teaspoonful soda.
1½ cupfuls sugar. 2 eggs.
Pinch salt. Flour to roll out.

Eggs may be omitted. Sweet cream may be used instead of sour, substituting 3 teaspoonfuls baking-powder for soda, or adding 2 teaspoonfuls of cream-tartar.

Doughnuts.—

2 cupfuls buttermilk. 1 teaspoonful soda.
1 cupful sugar (scant).
3 tablespoonfuls butter, melted.
Pinch of salt. 1 egg.

The egg may be omitted. Flour to roll out. Cinnamon to flavor or nutmeg. This recipe may be varied by using 1 cupful of water or sweet milk, and adding 1⅓ teaspoonfuls cream-tartar, or substitute for this 2 heaping teaspoonfuls baking-powder. Melt the shortening before using.

Graham Doughnuts.—Make after the above recipe for Doughnuts, substituting Graham for wheat flour.

Indian-meal Doughnuts.—

1½ cupfuls boiling sweet milk poured over
2 cupfuls of Indian-meal. When cool add
2 cupfuls wheat flour. 1½ cupfuls sugar.
3 teaspoonfuls baking-powder. ½ teaspoonful salt.
1 teaspoonful cinnamon or grated nutmeg, if liked.
1 egg is a great addition, but can be omitted.

If not quite thick enough add Indian-meal and flour in equal parts. Roll one-half inch thick. Cut in small diamond-shaped cakes and fry in hot lard.

Quick Doughnuts.—Take any favorite recipe for doughnuts and mix stiff as possible by stirring. Drop from a spoon into hot lard and fry. Dip the spoon in lard occasionally and they will not stick.

Fried Cakes.—

1 pint buttermilk.
½ teaspoonful salt.
1 egg.
4 tablespoonfuls melted lard.
1 teaspoonful soda.

Flavor with nutmeg or cinnamon. No sweetening. Nice to serve with coffee winter mornings. Use flour enough to roll out and fry in hot lard. Cut in any form desired.

Snow Balls.—

1 cupful sugar.
4 tablespoonfuls sweet milk.
⅓ teaspoonful soda.
2 eggs.
Spice.
¾ teaspoonful cream-tartar.

Flour to roll in balls. Fry in hot lard. Dip in the partly beaten white of an egg, and roll in powdered sugar until perfectly white. Very nice for a children's party.

Crullers.—

3 eggs.
Butter size of an egg.
3 teaspoonfuls of baking powder sifted with flour enough to mix stiff.
1 cupful sugar.
1 cupful sweet milk.
Pinch of salt.

Roll rather thin. Cut in strips with a pie marker or wheel, and twist in diamonds or any other fancy shape. They are very nice rolled in white sugar while hot. They keep some time, and may be warmed in the oven a few minutes before serving.

Vanities.—Beat 1 egg light. Season with a pinch of salt. Add flour, until they can be rolled thin as a wafer, like noodles. Roll out a bit of dough like paper, fry in hot lard, or cut in strips and roll around the finger like a shaving, and fry. They will cook in a few seconds.

Love Knots.—

1 egg.
2 tablespoonfuls sugar.
4 tablespoonfuls sweet cream.
Pinch of salt.

Flour to knead very hard. Roll out. Cut in narrow strips. Tie each one in two or three knots and fry in hot lard. Sprinkle with white sugar, while hot.

FANCY CAKES.

Hermits.—

3 eggs. 1½ cupfuls of brown sugar.
1 cupful butter. 1 cupful chopped raisins.
2 tablespoonfuls of mixed spices.
Flour to roll. Cut out like cookies.

Love Cakes.—

3 eggs. 6 tablespoonfuls sugar.
6 heaping tablespoonfuls flour.
Pinch of salt.

Flavor with rose-water, or mace. Drop on buttered tins by the spoonful, two inches apart. Sprinkle thickly with white sugar before baking. Nice among mixed cakes for company.

Snow Drops.—

1 cupful butter. 2 cupfuls sugar.
Whites of 5 eggs. 1 teacupful sweet milk.
3 cupfuls flour. ⅓ teaspoonful soda.
¾ tesspoonful of cream-tartar.

Flavor with vanilla. Bake in gem pans, or small round fluted tins. Nice with ice-cream.

Sponge Drops.—

3 eggs beaten with 1 cupful sugar.
1 heaping cupful flour sifted with 1 teaspoonful cream-tartar and ½ teaspoonful soda.

Flavor with lemon. Cover a dripping pan with buttered paper; drop in spoonfuls three inches apart. Serve with ice-cream.

Sweet Wafers.—

6 eggs. 1 pint flour.
2 tablespoonfuls melted butter.
1 cupful milk. 1½ cupfuls powdered sugar.
1 teaspoonful nutmeg.

Beat whites and yolks separately. Rub the butter and sugar together, and work in first the yolks, then the milk, then the flour and whites. Bake quickly in well-buttered wafer or waffle irons, browning as little as possible. They may be spread in thin cakes upon a buttered dripping pan in the absence of wafer irons. Roll

them while hot upon a small smooth round stick. Slip this out carefully when the cake takes the right shape. Powder with white sugar. They bake quickly and must be rolled as soon as baked. They are very nice with mixed cakes, and look well among fancy cakes in a basket. Flavor to taste.

Horns of Plenty.—

2 tablespoonfuls powdered sugar.
1 tablespoonful (heaping) flour.
1 egg.

Beat thoroughly with an egg beater until air bubbles rise all through it. Have the pan warmed and buttered. Take a teaspoonful at a time. Spread out. Bake quickly; five minutes ought to be sufficient. Carefully roll them into horns or cones. They must not dry on the edges or they will not roll. When cold fill with whipped cream, chocolate filling or any kind of jelly.

Cornucopias.—

3 eggs. 1 cupful sugar.
1 cupful flour. 2 tablespoonfuls cold water.

Beat well together. Put 1 tablespoonful of the mixture in buttered tins six inches across and one inch deep. Bake in a moderate oven. While hot lap the edges together to form a cornucopia and hold in shape until cool. This recipe will make 12. Fill with the following cream:

Cream.—

1 cupful cream. ½ cupful sugar.
White of 1 egg beaten.

Flavor to suit. Beat all to a foam, or use Chocolate Filling.

Chocolate Finger Cakes.—Take any recipe for sponge cake. Drop the batter on a buttered pan, 1 spoonful at a time. Form each one long and narrow and do not let them touch. A better way is to squeeze the batter through a cone of writing paper with a little of the end cut off. Put them together by twos, with the following. Spread the filling on the underside of the cakes.

Filling.—

1 square Baker's chocolate. ¼ cupful sugar.
2 tablespoonfuls hot water. 1 egg.

Dissolve the chocolate in the hot water. Add the sugar and

egg well beaten. Set on the stove to thicken; spread while warm. Nice for a party. Very nice with ice-cream.

Lady Fingers.—

¾ cupful sugar. Yolks of 4 eggs.

Beat until perfectly smooth. Whisk the whites of the eggs and add; sift in ¾ cupful of flour. Flavor with lemon. Put buttered paper in a dripping-pan. Roll the paste out lightly on a baking-board thickly sprinkled with sugar. Cut in narrow strips four inches long, bake quickly; if not stiff enough to roll add more flour. Or, by omitting some of the flour, the resulting batter can be pressed through a funnel of writing-paper in long narrow cakes, leaving room for them to spread. These are nice for Charlotte Russe. For tea put together in pairs, pressing the flat surfaces together. A little jelly may be spread between.

Tea Cakes.—

½ cupful butter. 1 cupful sugar.
½ cupful sour milk. ⅓ teaspoonful soda.
1 egg, if convenient. Flavor or spice to suit.

Flour sufficient to roll out. Cut with a large-sized cutter in cakes, ¾ inch thick. Bake. Serve warm. If in haste, stir up with flour to the thickness of Graham Gems and bake in gem-irons or muffin-rings. Set in a buttered dripping-pan.

GINGER CAKES.

The grated yellow rind and juice of an orange add much to the flavor of ginger cake.

New Orleans molasses is the best to use. Bear in mind that good cake cannot be made with poor molasses. Syrup should not be used.

The oven should be kept at a moderately steady heat, as molasses causes a cake to brown quickly.

Yolks of eggs, where the whites have been used for other purposes, can be utilized in gingerbread; 2 yolks will equal 1 whole egg. Even where the rule does not call for eggs the addition of 1, 2 or more yolks is always an improvement. The yolks will keep several days in a cool place.

Fruit, raisins, etc., is an addition to gingerbread and cookies.

Ginger, if not liked, may be modified by the addition of other spices, or entirely omitted, and its place supplied by various spices, cinnamon, allspice, 2 or 3 teaspoonfuls of finely ground coffee, etc.

Ginger Pound Cake.—

3 pounds flour.
1 pound butter.
1 pint molasses.
1 pound sugar.
½ teaspoonful salt.
1 dozen eggs.
½ cupful ground ginger.
1 teaspoonful of soda.
2 teaspoonfuls cream-tartar.

Cream the butter, beat the eggs separately. To the yolks of eggs add sugar, then butter and molasses alternately; add the flour sifted with cream-tartar, and the beaten whites of the eggs. Finally pour over the soda a cupful of boiling water to dissolve, and turn it in. Beat once more and bake in a moderate oven. This will keep a long time. The ginger may be modified by the addition of other spices (see rules above), and fruit, raisins, etc., may be added.

Apple Gingerbread.—

1 pint molasses.
⅔ cupful shortening.
1 quart raw sweet apples, pared and cut in long thin slips.
2 teaspoonfuls soda.
Flour to make a smooth stiff batter.
1 pint rich buttermilk.
2 eggs.
1 teaspoonful of ginger and same of cassia.
½ teaspoonful salt.

This will make three loaves of good cake. The sweet apple resembling slices of citron and adding much to the taste of the cake.

Sponge Gingerbread.—

1 cupful sugar.
1 cupful butter, or butter and lard.
1 cupful of sour milk.
4 eggs, whites and yolks beaten separately.
1 cupful of raisins, if wished.
4 cupfuls of flour.
1 teaspoonful of soda, dissolved in the milk.
½ teaspoonful salt.
1 cupful of molasses.
1 tablespoonful ginger.

In place of sour milk and soda, sweet milk and baking-powder or cream-tartar and soda may be used.

Honey Gingerbread.—

1½ cupfuls of honey.
½ cupful of warm water.
2½ cupfuls of flour.
1 heaping tablespoonful butter.
1 tablespoonful of ginger.
Pinch of salt.

Layer Ginger Cake.—

1 cupful of molasses.
2 egg yolks.
Flour to make a stiff batter.
1 teaspoonful of ginger.
1 cupful of boiling water with ¾ teaspoonful of soda dissolved in it.
1 teaspoonful of cinnamon.
½ teaspoonful each of cloves and allspice.
Butter size of an egg.

Bake in layers, put together with frosting made of the whites of the 2 eggs, frost on top. Do this when the cake is quite cold. Yellow or gilt-edged frosting may be used instead, if so, put the whites of the eggs in the cake and use the yolks for the frosting.

Fruit Gingerbread.—

2 pounds of flour.
1 pound of coffee sugar.
2 cupfuls of molasses.
½ cupful of sour cream or milk.
6 eggs.
1 teaspoonful cinnamon.
1 teaspoonful of cloves.
¾ pound of butter.
1 pound of raisins.
1 pound of currants.
1 teasponful of soda.
2 tablespoonfuls of ginger.

Cream the butter and sugar, warm the molasses and add them together with the beaten yolks, then the soda dissolved in the milk, the flour, spice and lastly the beaten whites. Dredge the fruit with flour and add, beating all together well. Bake in 2 loaves. This cake will keep a long time.

Spice Gingerbread.—

2 cupfuls of molasses.
1 cupful of shortening, half lard and half butter.
1 cupful of hot water; dissolve in this
2 teaspoonfuls of soda.
1 egg, (2 would be better).
1 teaspoonful each of ginger, allspice and cloves.
1 tablespoonful each of finely ground coffee and cinnamon.
1 nutmeg, ground.
1 teaspoonful of salt.

Stir the spices, molasses and melted shortening together, turn

in the hot water and soda; stir until it foams, put in part of the flour, then add the egg well beaten. Use flour enough to make a stiff batter. This will make 2 loaves. Bake in a steady, moderate oven. Will keep a long time.

Baker's Hard Gingerbread.—

1½ cupfuls of sugar. ½ cupful of shortening.
1 cupful of water, or sweet milk and water.
1 teaspoonful of soda, sifted with part of the flour.
1 teaspoonful of ginger. 1 tablespoonful of cinnamon.
½ teaspoonful of powdered mace.
1 tablespoonful of lemon juice.

Melt the shortening. Use flour enough to roll out as soft as it can be handled. Bake in a dripping-pan and mark off with a knife in strips.

Hard Gingerbread. –

2 cupfuls of molasses. 1 cupful of shortening.
2 eggs. Pinch of salt.
1 cupful of boiling water poured over.
2 teaspoonfuls of soda. 1 tablespoonful of ginger.
1 teaspoonful cinnamon. ½ teaspoonful of cloves.

Ginger may be used alone, if preferred. Mix according to rule given for Spice Gingerbread. Flour enough to roll out, ½ inch is thick enough. Bake in a quick oven. Mark off in strips or squares before baking; ½ this rule is enough for a small family.

Cream Gingerbread (Soft).—

1 cupful of molasses. 1 cupful of sour cream.
1 egg. 1 teaspoonful of soda.
1 tablespoonful of ginger. 2½ cupfuls of flour.
Pinch of salt.

If ginger is not liked, substitute other spices.

Sorghum Cake.—

1 cupful of sorghum molasses.
2 eggs. 1 cupful of sugar.
½ cupful of melted lard. 1 cupful of sweet milk.
3 cupfuls of flour, before sifting.
1 tablespoonful each of soda and ginger.
Stir soda with flour.

Soft Molasses Cake.—

½ cupful of butter. 1 cupful of molasses.
½ cupful of warm water. 2½ cupfuls of flour.
1 egg. 1 teaspoonful of soda.
Pinch of salt.
Juice of 1 lemon and grated rind.

Bake in a loaf. This is very nice baked in patty-pans or gem irons. The lemon may be omitted.

Soft Gingerbread, (Eggless).—

1½ cupfuls of molasses. ½ cupful of melted shortening.
1 level teaspoonful of salt.
1½ teaspoonfuls of soda. 1 teaspoonful of ginger.
⅔ cupful cold water poured over
2¾ cupfuls of flour.
1 teaspoonful of vinegar or lemon juice may be mixed with the molasses.

This makes 2 loaves. Half the rule will answer for a small family.

Molasses Cookies.—

1 cupful New Orleans molasses.
½ cupful sugar. ½ cupful lard.
Pinch of salt. ½ cupful sweet milk.
1 tablespoonful cinnamon.
1 teaspoonful soda dissolved in the milk.

Set the pan over a kettle of boiling water, and stir until it foams, then add enough flour to roll out. Mix very soft, and roll out ¼ inch thick.

Molasses Cookies (II).—

1 cupful New Orleans molasses.
½ cupful lard.
¾ cupful boiling water poured over 1 heaping teaspoonful of soda. Pinch of salt.

Mix soft as possible and roll out.

Molasses Cookies (III).—

1 quart molasses. 1 tablespoonful soda.
1 pint sour milk or buttermilk.
1 cupful lard. ½ teaspoonful salt.

Mix with a spoon until thick enough to roll. Bake so as to be soft to the touch. 1 tablespoonful of cinnamon may be used if liked.

Ginger Cookies.—Make after any rule given for molasses cookies and add 1 tablespoonful ginger.

Baker's Ginger Cookies.—

1 cupful molasses, scald and stir into it,
1 teaspoonful soda, while foaming pour over 1 cupful sugar.
Add pinch of salt. 1 egg.
1 tablespoonful ginger. 1 tablespoonful vinegar.

Beat all together. Use flour enough to roll out as soft as possible.

Boston Ginger Snaps.—

1 cupful of sugar. } boil together.
1 cupful of molasses. }
Pour into a dish and add while hot,
1 cupful melted butter. 1 cupful milk or water.
1 teaspoonful soda. 1 tablespoonful ginger.
Pinch of salt.

Flour to roll. Roll very thin. They should be stiff as can be rolled out.

Ginger Snaps (II).—

1 cupful molasses. 1 teaspoonful soda.
$\frac{2}{3}$ cupful shortening. 1 tablespoonful vinegar.
1 egg. 1 tablespoonful ginger.

Make stiff with flour. Roll thin as possible. Cut out with common cutter. Or to make like those at the confectioners. Pinch off a piece at a time as large as a marble. Roll in the hands. Place in the buttered pan leaving room to flatten. Bake in a moderate oven to a nice brown. Leave in the pan until cool enough to snap.

PUDDINGS.

PUDDINGS may be either steamed, boiled or baked.

STEAMING or boiling will take twice as long as baking.

THE BEST cloth to tie up a boiled pudding, is a piece of unbleached shirting.

PUDDING-MOLDS or basins should be well rubbed over in the inside with butter.

BREAD PUDDINGS should be tied very loosely to allow them to expand.

PUDDINGS boiled in a cloth should be moved occasionally to prevent adhering to the kettle.

AN INVERTED PLATE or saucer should be placed in the bottom of the kettle to prevent adhering or burning.

PUDDINGS boiled in a cloth should be kept covered with constantly boiling water; boiled in a mold, the water should not quite reach the top of the mold.

ALWAYS keep boiling water at hand to replenish the kettle if needed.

FLOUR should be spread on the inside of each tying-place to prevent water getting in.

PUDDINGS boiled in a basin should have a cloth wrung out of hot water and dredged with flour, tied closely over the top of the basin.

PUDDINGS boiled in a cloth, basin or mold, when done, should be plunged suddenly into cold water and turned out instantly; this will prevent sticking; and dumplings, *i. e.*, boiled or steamed should be served at once. If this is an impossibility cover with the cloth in which they were boiled and serve as quickly as possible.

BAKED PUDDINGS should not have the fruit put in until the

pudding has begun to thicken in the oven. Otherwise it will sink to the bottom of the dish.

Sauces mentioned in the following recipes will all be found in this department.

Puddings boiled in a mold or a pudding-dish do not need as stiff a batter as those boiled in a cloth.

Silver-plated pudding dishes will be found a great advantage as well as a pleasing addition to the table. They come in various sizes and are supplied with a fire-proof porcelain inside dish, in which the pudding is baked. With two or three of these inside dishes a green corn pudding or a scallop may appear in one of the earlier course in the silver dish, to be exchanged at dessert for the pudding itself baked in another of the china inside dishes, and placed as before in the silver dish. Pie-plates come in the same material, and can have any ordinary tin pie-plate fitted into them.

Old English Plum Pudding.—To make what is called a pound pudding take

1 pound of raisins, stoned.
1 pound of Zante currants, washed and dried.
1 pound finely chopped suet.
1 pound grated stale bread.

Mix these ingredients and add:

1 pound sugar.	1 pound flour.
1 quart of milk.	6 eggs, well-beaten.
1 blade of mace.	½ nutmeg, grated.
1 quart of milk.	1 pound blanched almonds.

Citron, shredded, and candied orange and lemon peel may be added to enrich it, but are not absolutely necessary. Sultana raisins may also be added, but the rule given above without these extra ingredients will be found very nice. A wineglassful of rose-water will be found an addition.

Beat the eggs, mix with the milk and add after the other articles are mixed together.

If the milk should be found hardly enough to moisten the pudding sufficiently, add a very little more.

Put in a cloth, tying firmly and allowing room for the pudding

to swell. Boil eight to ten hours, never allowing the water to cease boiling.

A better way is to divide the rule. The pudding may also be boiled in 1 large or several small basins with floured cloths tied over the tops. There is not so much loss of sweetness in this case.

Serve hot with Vanilla Sauce or Hard Sauce (for these see Sauces, in this department).

Plum puddings of all kinds may be boiled four or five hours the day before using, hung up in the cloth, and finished boiling the next day in time to serve hot.

Farmers' Plum Pudding.—

3 cupfuls flour. 1 cupful sweet milk.
1 cupful molasses, slightly warmed.
1 pound chopped raisins.
1 teaspoonful mixed cinnamon and mace.
1 saltspoonful ginger. 1 teaspoonful salt.
1 teaspoonful soda, dissolved in hot water.
½ cupful suet, powdered.

Beat suet and molasses to a cream, add the spice, salt and two-thirds of the milk, stir in the flour, beat hard, add the rest of the milk with soda. Beat vigorously a moment or two and put in the fruit well dredged with flour. Boil in a buttered mold or a cloth for four hours. Serve hot with the same sauce as above.

Yankee Plum Pudding.—

1 quart sour cream or milk.
2 eggs. 1 tablespoonful sugar.
1 teaspoonful soda. 1 small cupful raisins.

Thicken into a stiff batter with half flour and half corn-meal. Steam two hours. Eat with sweet cream or some hot plain pudding sauce.

Rich Rice Pudding.—Boil half a pound of rice in slightly salted water until tender. Drain, mix with 4 eggs beaten separately, ½ pint thick sweet cream with 2 tablespoonfuls butter melted in it.

1 cupful sugar. ½ nutmeg, grated.
2 tablespoonfuls rose-water.
½ pound of raisins or Zante currants.

1 handful shredded citron.

Bake one hour in a moderate oven. Serve with hard sauce. The fruit may be omitted. Sprinkle the top of the pudding thickly with white sugar and dashes of cinnamon before sending to the table.

Baked Rice Pudding (Without Eggs).—

Put 2 small teacupfuls of rice in
2 quarts of milk slightly salted.
2 tablespoonfuls of butter, melted.
1 cupful sugar. 1 grated nutmeg.

Add when it has been baking ten minutes—

½ pound raisins seeded or ½ pound currants.

Fruit may be omitted. Bake slowly. This pudding does not need any sauce and is good hot or cold.

Rice Pudding (With Eggs).—

1 quart new milk. Water may be substituted.
1 cupful seeded raisins. ⅔ cupful rice.

Keep hot in a saucepan on the back of the stove two hours or until the rice softens.

1 quart milk.
1 cupful sugar. 2 eggs beaten separately.
1 tablespoonful butter. Pinch of salt.

Mix carefully so as not to break the rice and bake one-half or three-quarters of an hour in a buttered pudding dish. Serve with butter and sugar, Hard Sauce or Vanilla Sauce.

Boiled Rice Pudding.—Make as above and set the pudding dish on the stove, letting the ingredients boil until the fruit is soft. Serve the same sauces.

Plain Rice Pudding.—

1 quart milk. ½ teacupful rice.

Boil together slowly, stirring occasionally. Twenty minutes before serving add 1 tablespoonful sugar and a small piece of butter and bake twenty minutes. This is wholesome and palatable and suitable for convalescents. Sliced tart apples may be stirred in the pudding before baking if desired.

Rice Peach Pudding.—To each cupful of boiled rice stir 1 tablespoonful butter, 2 tablespoonfuls sugar, 1 egg. Butter a pud-

ding dish, put in a layer of the seasoned rice one-half inch thick, then a layer of pared and sliced peaches. Sprinkle with sugar and rice alternately until the dish is full. Bake twenty minutes. Have rice for the last layer. Turn out and serve with vanilla, cream or any other pudding sauce, or cream and sugar. Canned peaches may be used instead of fresh.

Rice Apple Pudding.—Make the same way, substituting layers of very nice smooth apple sauce for the fresh peaches.

Plain Bread Pudding.—Crumb enough stale bread to fill two cups. Pour over them 1 quart of boiling milk. When cold and the bread is thoroughly softened add 1 beaten egg, ½ teaspoonful salt, 3 teaspoonfuls sugar; and, if wished, ½ cupful of raisins. Bake three-quarters of an hour. This may be tied up in a cloth and boiled. Serve with some plain sauce.

Boiled Bread Pudding.—

¾ pound of bread cut in pieces and soaked soft in cold water.

Rub fine and mix with it—

2 tablespoonfuls flour. 3 eggs.

1 tablespoonful melted butter.

½ teaspoonful salt and cold milk sufficient to make a thick batter.

Mix well and turn into a floured pudding bag. Leave room for it to swell, not too much or it will fall out of shape. Boil one and one-half hours. Serve with rich sauce. If wished, 1 cupful of raisins may be added to the pudding.

Meringue Bread Pudding.—

1 pint fine bread-crumbs. ¼ pound powdered sugar.

4 egg yolks well-beaten, 1 white.

Grated yellow rind of 1 lemon.

Butter the size of an egg.

1 quart of milk. Bake one hour.

Beat the 3 whites of egg with 4 tablespoonfuls powdered sugar and the juice of the lemon. Spread a layer of currant jelly over the pudding after it is baked. Pour the beaten whites over this. Place again in the oven and brown delicately. Serve cold with cream.

Danish Tapioca Pudding.—

1 cupful tapioca. 3 pints water.
½ cupful sugar. ½ teaspoonful salt.
1 glassful of any bright colored jelly.

Wash the tapioca and soak over night in the 3 pints of water. In the morning cook carefully. A double boiler or a pail set in a kettle of boiling water is the safest plan. Cook one hour, stirring frequently. Add the salt, sugar and jelly and mix thoroughly. Turn in a mold that has been dipped in cold water and set away to harden. Serve with cream and sugar.

Tapioca Pudding (Delicious).—

1 cupful of tapioca washed and simmered two hours in
3 pints of milk. 1 quart of cold milk.
3 yolks of eggs well-beaten.
1 cupful sugar. A pinch of salt.
1 teaspoonful butter. ⅔ cupful of raisins.
1 teaspoonful essence of lemon.

Beat the whites. Add 2 tablespoonfuls of sugar, spread over the top of the pudding. Set in the oven to lightly brown. Vanilla may be used instead of lemon extract. No sauce; ½ cupful cocoanut, desiccated, may be stirred in the pudding. Great improvement. Tapioca pudding may be baked in one crust like an apple pudding. This is a nice way, as it gives more substance to the dish.

Tapioca Pudding (Plain).—3 tablespoonfuls of pearl tapioca to 1 quart of new or skim milk. Boil one hour in a double boiler, or in a pail set in a kettle of boiling water. Stir frequently. Take from the stove and turn in the pudding dish, then add the yolk of 1 egg, ½ cupful of sugar, 2 tablespoonfuls will answer if not liked sweet, 1 teaspoonful vanilla extract. Bake one hour. Take from the oven and let cool. Spread the white of egg beaten to a froth with 1 teaspoonful sugar over the top. Return to the oven to brown. This frosting may be dispensed with, and the entire egg beaten and stirred into the pudding. May be served hot or cold. If for a convalescent the egg may be dispensed with entirely, the sweetening reduced in quantity and the pudding served with sweet cream or rich milk, a little bit of stick cinnamon, orange or lemon

peel boiled with the milk, will give an agreeable flavor. This pudding may be boiled on top of the stove instead of baked.

Peach Tapioca Pudding.—Wash ½ pint of tapioca. Pour over it a quart of boiling water, use a double boiler or cook in a pail set in a kettle of boiling water. Cook one-half hour. Take a can of peaches. Drain. Put in a pudding dish and season with

1 cupful white sugar. 1 tablespoonful butter.

Half a nutmeg, and the grated yellow of a lemon.

Pour the tapioca over the fruit. Bake to a delicate brown, and serve hot or cold with cream or foaming sauce. Fresh peaches may be used; pare and quarter. 1 dozen will be enough. Bake three-quarters of an hour. If the fruit is fresh do not brown the top too much.

Apple Tapioca Pudding.—

1 cupful tapioca soaked two hours in 1 quart of water.

6 apples pared and cored.

Put in a pudding dish with 1 cupful of water. Cook on the top of the stove until the apples are quite tender, then fill all the openings with sugar, over which grate nutmeg and lemon peel. Pour over the tapioca and bake one hour. To be eaten with hard sauce or cream sauce, or cream and sugar. Very nice.

Tapioca Fruit Pudding.—Make as above, and in place of apples stir in 1 pint of preserved raspberries, strawberries, or canned peaches.

Tapioca Cup Pudding.—Make tapioca after either of the first three rules given, and bake in cups fifteen minutes. Set the cups in a dripping pan half full of water. Dip them in cold water before filling. Turn out to serve in sauce of any kind. Very nice dish. For variety fill each cup ⅓ full of preserves, peach is nice, and pour the tapioca over this and bake as before.

Baked Indian Pudding.—1 pint of Indian meal stirred into a quart of boiling milk. Let cool. Add 3 tablespoonfuls wheat flour mixed with 1 pint of cold milk. Stir all together. When the whole is lukewarm beat:

3 eggs. ⅔ cupful of sugar.

1 teaspoonful each of salt, cinnamon, nutmeg and allspice.

2 tablespoonfuls melted butter.

2 tablespoonfuls of molasses.

Half a teacupful of the milk may be reserved, and after the pudding has been poured in a buttered dish, turn this half cup over it cold. This will help the jelly to form. Bake three or four hours. Sweetened cream may be used for sauce. The eggs may be reduced in number, and ½ cupful more corn-meal added to take the place of 1 egg. 1 soda cracker, rolled, may be substituted for the wheat flour.

Indian Pudding with Fruit.—Make as above using ½ the quantity of meal only, as the raisins absorb a great deal of milk. Add 1 cupful raisins stoned. Bake as above.

Indian Pudding without Eggs.—1 quart of boiling milk, sift in 1 handful of wheat flour and meal enough to make a thick batter. Before this mixture is quite cold, add:

1 cupful molasses. 1 teaspoonful salt.
1 teaspoonful of ginger. 1 teaspoonful of cinnamon.

Remove from the stove and add 2 quarts of cold milk, 1 cupful of raisins if wished. Bake three hours. Serve with sweetened cream.

Delmonico Indian Pudding.—

1 quart cold milk.
3 tablespoonfuls white corn-meal stirred in the milk.
5 yolks of eggs. 6 tablespoonfuls sugar.

Boil three or four minutes. Pour into a pudding dish and bake one-half hour. Beat the whites of the eggs with 6 tablespoonfuls of sugar. Pour this over the top and return the pudding to the oven until the frosting is delicately browned. Very good cold.

Apple Indian Pudding.—1 quart of sweet milk scalded, and turned over 14 level tablespoonfuls of Indian meal. When cool add a quart of cold milk and 1 heaping cupful of chopped fresh apples, or dried apples soaked over night and chopped; add ⅔ cupful of molasses or sugar and a teaspoonful of salt. Spice with cinnamon or nutmeg. Serve with sweetened cream.

Boiled Indian Pudding.—1 quart boiling milk, or water, poured over enough sifted Indian meal to make a very stiff batter.

1 cupful chopped beef suet. 2 tablespoonfuls flour.

⅔ cupful molasses, or brown sugar.
2 teaspoonfuls ginger, or 2 of cinnamon.
1 teaspoonful salt.

Boil in a bag or steam four hours. The suet may be omitted, and 2 tablespoonfuls of melted butter used in its stead. Raisins or dried cherries may be stirred in as an improvement. Serve with sugar and cream, or a pudding sauce.

Boiled Indian Pudding (II).—

2 eggs well-beaten. 1½ cupfuls sour milk.
1 tablespoonful sugar.
1 small teaspoonful of soda dissolved in the milk.

Sift in dry corn-meal until a little thicker than griddle cakes. Stir in a cupful of raisins or dried cherries. Put in a bag and boil one hour. Serve with sweetened cream flavored with nutmeg.

Cherry Batter Pudding.—

2 cupfuls of sweet milk. 2 eggs.
1 tablespoonful of melted butter.
¼ teaspoonful of salt.
2 teaspoonfuls of baking-powder.
Flour for batter.
Into this stir as many canned, dried or fresh cherries as can be afforded.

Steam one hour and serve with cream and sugar or the following sauce:

Sauce.—Work 4 or 5 tablespoonfuls of sugar with 1 tablespoonful of butter; place in a dish and grate nutmeg over the top. Fresh berries may be used instead of cherries.

Suet Pudding, (Without Eggs).—

2 cupfuls chopped raisins. 4 cupfuls of flour.
2 cupfuls of chopped suet. 1 cupful of milk or water.
2 cupfuls of molasses. 3 teaspoonfuls baking-powder.

Mix and boil in a pudding bag, or else steam, 4 hours will be needed. Serve hot with Hot Butter Sauce. ½ of this rule is enough for a small family; cinnamon or nutmeg will improve it, or the grated yellow rind of a lemon.

Plain Suet Pudding, (With Eggs).—

2 cupfuls of suet, chopped very fine.

4½ cups flour.
Pinch of salt. 1 pint of new milk.
2 eggs well beaten.

Mix, put in a well-buttered pudding dish, tie a cloth over the top. Boil steadily 2 hours, flavor with grated lemon peel. 1 cup of chopped raisins and 1 cupful molasses or sugar may be added. Serve hot. Vanilla or lemon-sauce may be used. Cream and sugar can be used for sauce if preferred. Dried cherries or chopped apples instead of raisins, 1 cupful is enough. Either of these rules may be made with sour milk and soda. For each cup of sour milk take ½ teaspoonful of soda.

Hartford Pudding.—

1 cupful of molasses. 1 tablespoonful melted butter.
1 cupful boiling water. 1 teaspoonful of soda.
1 teaspoonful each of cinnamon and nutmeg.
4 cupfuls of flour. A pinch of salt.
1 cupful of raisins, or raisins and currants mixed.

Cherries or gooseberries dried in sugar can be used instead of raisins. Steam two hours. Serve with corn-starch or other sauce.

Batter Pudding.—

3 fresh eggs beaten with 6 tablespoonfuls of flour.
Stir gradually into a quart of milk;
2 tablespoonfuls of sugar. 1 tablespoonful of butter.
1 teaspoonful of salt.
½ nutmeg, grated.
1 teaspoonful of essence lemon, or peach water.

Beat all well together, pour into a buttered basin or mold and steam two hours, or boil in a bag. 8 bitter almonds blanched and grated make a nice flavoring. If eggs are scarce, 1 may be used, and 4 tablespoonfuls more flour added; beat the egg thoroughly. 1 pint of thinly sliced apples may be stirred in at the last and will be found a great improvement. Serve with cream and sugar, or butter and sugar beaten to a cream and flavored with ½ teaspoonful vanilla. This may be thinned, if desired, with a little hot water.

Sour milk or buttermilk may be substituted for sweet, in which case use 1 even teaspoonful of soda in place of the baking-

powder. A quart of any kind of fresh berries or pitted cherries, may be stirred in instead of apples.

Salt Pork Pudding.—Chop very fine 1 large cup of salt pork which has soaked in milk over night, add to it 1 cup of molasses in which stir 1 teaspoonful soda, ¾ cupful of sweet milk, 1 cupful of stoned raisins or currants, flour to make stiff as cake batter. Steam or boil four hours. Serve with Egg Sauce, or some other pudding sauce.

Green Corn Pudding.—

1 pint of grated or finely cut green corn or 1 can of the preserved.
1 pint of milk. 2 well-beaten eggs.
1 tablespoonful of butter. 1 tablespoonful of white sugar.
1 teaspoonful of salt.

Butter a pudding dish holding a little more than a quart, mix seasoning and eggs with the corn and butter, which has first been melted, then the milk. Bake in a moderate oven half an hour. Too long baking makes it whey. Do not cook the green corn, use it raw. Before cutting from the cob split each row of kernels down the middle. No sauce.

Pippin Pudding.—Pare and core 6 apples, leave whole, boil on the stove until tender. Line a pudding-dish with nice paste, put in the apples, and pour over them 1 pint of milk thickened with 2 or 3 eggs. Flavor and sweeten to the taste. Bake in a slow oven, grate sugar over it and serve hot.

Apple Custard Pudding.—Pare and slice enough apples to weigh 2 pounds, cook and rub through a colandar. Add a large spoonful of butter while hot, and when cold stir in 1 cupful of white sugar, 4 well-beaten eggs and the grated yellow rind of a lemon. Pour in a deep dish and bake one hour. Sweet cream may be used for sauce, but is not necessary. Turn out of the mold and brush over with the white of an egg; cover thickly with powdered sugar and return to the oven five minutes to harden.

Apple Pudding.—

6 tart apples, grated. 2 eggs.
1 tablespoonful of melted butter.
1 pint of milk. 1 cupful of sugar.

Flavor with lemon, nutmeg or cinnamon.

Line the pudding-dish with a nice paste rolled somewhat thicker than for pie crust. Bake one half hour. Serve with or without sweet cream. Grate white sugar over the top before sending to the table.

Apple Sago Pudding.—Wash 1 teacupful of sago, pour over it 1 quart of boiling water, stirring continually. Season slightly with salt and 1 tablespoonful of sugar. Let stand. Pare and core apples enough to cover the bottom of the pudding dish, fill cavities with sugar. Season with cinnamon or nutmeg and pour ½ cupful of water in the dish. Bake in the oven until partly done, then pour the prepared sago over the apples and bake slowly one hour. Serve with sugar and cream, or with Hard Sauce.

Sago Pudding.—6 tablespoonfuls of sago soaked two hours in cold water, and then boiled soft in a quart of milk, stirring frequently. Add 2 tablespoonfuls of butter, 6 tablespoonfuls sugar beaten with 4 eggs, nutmeg and cinnamon or grated lemon peel and a little juice to flavor. A cup of currants or chopped raisins well dredged with flour may be added, if wished. Bake in a buttered dish three quarters of an hour. Good cold as well. Very nice.

Sago Pudding, with Pastry.—Prepare the sago and other ingredients as above, allow to cool. Line a pudding dish with rich paste, turn the sago in, strew over the top ¼ pound of Zante currants and bake three quarters of an hour. It is best cold.

Peach Batter Pudding.

1 quart of milk.
½ teaspoonful salt.
1 can of peaches, drained, or
1 quart fresh sliced peaches.
3 eggs, well-beaten (2 will answer).
2 cupfuls flour, sifted with 1 teaspoonful baking-powder.

Butter a two-quart pudding-dish and put in the peaches. Rub the butter in the flour, beat the eggs and milk together, and stir into the flour. Beat smoothly, pour over the peaches and bake in a quick oven one-half hour. Serve at once with Dominion Sauce.

Cocoanut Pudding.—

1 cocoanut grated (or 2 cupfuls of the desiccated cocoanut soaked in part of the milk for one hour).

1 heaping cupful of stale bread-crumbs, omitting the brown part of the crust.
1 cupful granulated sugar.
½ teaspoonful salt.
Butter size of an egg.
1 pint of milk.
4 eggs, reserving 2 whites.
1 tablespoonful rose water.
¼ grated nutmeg.

Soak the crumbs in the milk, cream the butter and sugar, add the eggs, milk, crumbs and cocoanut. Bake slowly in a buttered dish for one hour. Beat the two reserved whites very stiff with two tablespoonfuls powdered sugar. Spread over the pudding when taken from the oven and return for a few moments to brown slightly. Serve cold without sauce.

Cocoanut Pudding, Rich.—

1 cocoanut grated (or 2 cupfuls of the desiccated) soaked an hour in part of the milk.
1½ cupfuls white sugar.
Whites of 8 eggs.
2 tablespoonfuls rose-water.
1 quart milk.
1 cupful butter.

Beat the butter and sugar to a cream, whisk the whites of the eggs until they are stiff and beat into the butter and sugar. Stir the whole gradually together with the milk, cocoanut and rose-water. Line the pudding-dish with rich paste, fill and bake in a quick oven. Frost the top of the pudding with the whites of 2 eggs well-beaten and 2 tablespoonfuls of powdered sugar. The paste may be omitted and the pudding simply baked in a buttered pudding-dish. Serve cold without sauce.

The following Corn-starch Pudding should be made in a day or two to utilize the yolks of the eggs, which will keep that length of time in a cool place, or Gold Cake can be made instead.

Corn-starch Pudding, Rich (Boiled).

6 tablespoonfuls corn-starch.
Yolks of 10 eggs.
1 quart sweet milk.
½ cupful white sugar.

Slightly salt and scald the milk, wet the corn-starch in a little extra cold milk; turn the scalding milk over the starch gradually, stirring all the time. Add the eggs and sugar beaten together. Boil three minutes.

Cream and loaf sugar beaten together form a nice sauce. Any other sauce may be used.

Baked.—Stir the corn-starch in with the scalding milk and let boil up, then add the eggs and sugar and pour into a buttered pudding-dish. Bake one-half hour and serve hot. Flavor the milk in both recipes with broken nutmeg, stick cinnamon or rose-water, removing the spices before stirring into the corn starch. This recipe will utilize the yolks of the eggs used in the Cocoanut Pudding given above. The baked pudding may be served without sauce, or the same ones used that are given for the boiled. If desired to make this pudding without reference to utilizing a certain amount of yolks, 5 eggs may be used instead of the 10 yolks.

Corn-starch Pudding with Custard, (Delicious).—1 quart of milk. Take 1 pint when boiling, add 2 tablespoonfuls of corn-starch wet smoothly with a little cold milk or water, 1 tablespoonful white sugar, flavor with lemon and let boil up two or three times. Then stir in the whipped whites of 2 eggs ; remove and let cool. Make a custard of the remaining pint of milk and the yolks of the 2 eggs. Cook it in a pail set in a kettle of boiling water. Sweeten to the taste and flavor same as the corn-starch. When both are cold pour the custard over the pudding and serve.

The same pudding is delicious with ½ bowlful of whipped cream poured over and around it. Leave the pudding plain and flavor the cream with vanilla. When using the whipped cream make up the whole quart of milk, the entire 2 eggs and twice the quantity of corn-starch given, in the pudding itself.

Whipped cream alone served with cake makes a dainty dessert. The corn-starch pudding may be poured in small cups that have been previously dipped in cold water, and allowed to cool. Arrange these in a shallow dish, pouring the custard or cream around them.

All boiled corn-starch puddings may be molded in cups and served with any sauce or fruit desired. Jellies of various kinds are nice; also plum, currant or peach marmalade.

Corn-starch Pudding (Plain).—

1 quart boiling milk. 4 tablespoonfuls corn-starch.
½ teaspoonful salt.

Wet the corn-starch with a little cold milk or water, and stir into the boiling milk. Boil five minutes. Some cooks beat a tablespoonful of butter in. Serve hot with hot milk sauce, or cold,

with any of the above accompaniments. Different brands of corn-starch differ somewhat in the thickening quality.

Dandy Jack.—

1 quart milk. $\frac{2}{3}$ cupful sugar.
2 tablespoonfuls corn-starch. 3 egg yolks.

Beat sugar, starch and eggs together. Have the milk boiling. Salt slightly. Stir in the above. Let cook a few moments. Pour into a deep dish. Beat the 3 whites with 1 tablespoonful white sugar, flavor, and spread over the top. Brown lightly in the oven.

Corn-starch Chocolate Pudding.—

3 cupfuls sweet milk. 1 cupful water.
3 tablespoonfuls grated chocolate.
4 tablespoonfuls corn-starch. $\frac{1}{2}$ cupful sugar.
1 teaspoonful lemon or vanilla.

Dissolve the corn-starch and chocolate in the water. Scald the milk and stir this mixture slowly into the boiling liquid. Add the sugar and cook together a few minutes. Mold in one form, or in cups. Serve with sweetened cream or hard sauce. Baker's chocolate is the best.

Chocolate Pudding.—1 quart of boiling milk poured over 8 tablespoonfuls grated chocolate, and 10 tablespoonfuls grated bread crumbs. Beat smooth. Add 1 tablespoonful corn-starch dissolved in a little cold water, and the yolks of 5 eggs, the whites of 3, well-beaten, and 1 cupful sugar. Stir until it thickens. Flavor with a teaspoonful of vanilla. Pour into a buttered pudding dish and bake one hour in a moderate oven. When cold frost with the remaining 2 whites beaten stiff with 2 tablespoonfuls white sugar and a teaspoonful vanilla. Serve.

Sponge Pudding.—

2 pints milk. 12 eggs beaten separately.
4 tablespoonfuls flour. 4 tablespoonfuls butter.

Let the milk boil. Mix the flour and sugar smooth with a little cold milk, and stir into the boiling milk. Add the beaten yolks of the eggs. Stir and remove from the fire. When cold stir in the well-beaten whites. Put in a buttered pudding-dish and bake half an hour. Set the dish in a larger dish of water as the pudding must not boil.

Snow Pudding with Custard.—

½ box Cox's gelatine. 3 eggs.
2 cupfuls white sugar. 1 pint boiling water.
Juice of 1 lemon.

Pour the boiling water over the gelatine. Add the sugar and lemon juice. Strain into a large bowl. When nearly cool, and beginning to thicken, stir in the whites beaten to a stiff froth, and with an egg beater beat until the whole is thick and white throughout. Turn into a mold to harden. Keep cool as possible while beating, and keep on ice, if convenient, until ready to serve. This may be made the day before using and kept on ice.

The Custard.—Yolks of the 3 eggs, 1 pint milk, pinch of salt. Sweeten to taste. Cook in a pail set in a kettle of boiling water. Cool the custard. Arrange the molds, or mold in an ornamental dish and turn the custard around it.

Snow Pudding, (Plain).—

1 ounce gelatine. 1½ pints boiling water.
2 cupfuls white sugar. Juice of 2 lemons.
4 whites of eggs.

Dissolve the gelatine in the boiling water. Add the sugar and lemon juice. Strain into a deep dish. When it begins to jelly, add the well-beaten whites of 4 eggs. Beat all together until the dish is full. Put in molds and set away in a cool place, or on ice.

The yolks of the eggs may be used in gingerbread to which they are a great improvement, or a salad dressing may be made, using 2 yolks for each whole egg in the rule.

Lemon Pudding.—

1 cupful butter. 2 cupfuls sugar.
Cream these together and add 2 lemons, grated yellow rind and juice. 6 egg yolks.
6 small Boston crackers softened in 1 pint of milk.

Bake one-half hour. Spread over the pudding, when removed from the oven, a meringue made from the 6 whites of eggs beaten with 6 tablespoonfuls white sugar. Return to the oven to brown. No sauce.

This pudding may be baked in a crust if wished. Line a pudding dish with a rich paste, and pour the mixture in. Use but

½ the quantity of crackers. Bake until the crust is done. No sauce.

Orange Pudding.—6 oranges sliced thin and sprinkled with ½ cupful white sugar. Make the following custard:

1 pint milk. 2 tablespoonfuls sugar.
3 egg yolks.

Cook in a pail set in a kettle of boiling water. When cold pour over the oranges. Whip the whites of the 3 eggs stiff with 3 tablespoonfuls of white sugar and spread over the custard. Serve cold.

Orange Pudding Baked.—

1 cupful powdered sugar creamed with ½ cupful butter.
1 wineglassful rose-water. 4 eggs well-beaten.
Juice of 2 lemons, grated rind of 1.
1 tablespoonful melted butter.
½ pound well crumbed Boston crackers soaked in 1 pint of sweet milk.

Beat the eggs with the butter and sugar, and add milk and crumbs. Stir all the ingredients together. Two ounces of citron cut fine is an improvement. Line a pudding dish (well buttered) with a rich paste. Turn in the pudding. Make a rim of the paste around the dish. Bake in a quick oven one-half hour. Serve hot. No sauce.

Transparent Pudding.—

1 cupful butter. 2 cupfuls sugar.
6 yolks of eggs and 3 whites beaten separately.
1 lemon, juice and grated rind.
1 nutmeg, grated. 1 wineglass rose-water.

Cream the butter and sugar. Beat in the yolks, lemon, spice and rose-water; add the beaten whites last. Line two shallow pudding dishes with a rich puff paste and fill with the mixture. Bake. Beat the 3 reserved whites with 3 tablespoonfuls white sugar and a little lemon juice, spread over the top and brown lightly in a quick oven. Serve cold. These are very nice baked in tart shells. Serve with meringue.

Cracker Pudding.—

½ pound rolled crackers. ½ nutmeg.

Pinch salt. 3 tablespoonfuls sugar.
1 tablespoonful melted butter.
4 eggs beaten to a froth. 1 quart sweet milk.

Mix the eggs and milk together and turn over the other ingredients in a buttered pudding dish. Let stand until the crackers begin to soften, then bake. This is good without sauce, but may be served with a very plain one flavored with vanilla. The pudding may be flavored with rose-water or vanilla.

Cracker Pudding (Quick).—

3 cupfuls sweet milk. 1 egg. 2 cupfuls rolled crackers.

Boil the milk, stir in the crackers. Beat the egg and stir in after taking the pudding from the stove. Serve with some very plain sauce flavored with vanilla. This pudding may be prepared while unexpected company are at the table.

Bread and Butter Pudding.—Half fill the pudding dish with slices of baker's bread well buttered. Fit them in neatly, strew each slice with sugar and pour over the whole a custard made in the proportion of 1 egg, to 1 pint of milk. Sweeten and flavor to taste. Bake. Let stand ten or fifteen minutes before baking with a small-sized plate laid in the dish to keep the slices down while softening. This pudding may be varied by omitting the sugar and strewing raisins over each slice (do not put any on the top as they will burn). Pour the same custard over and bake as before.

Perfection Pudding.—Fill a mold two-thirds full of slices, bread, cake, or both. Spread each one liberally with jam or jelly of any kind. Pour over this a custard made in the proportion of 1 egg, to a pint of milk. Sweeten and flavor to taste. Bake or tie a thick, well-floured cloth over the top of the dish and boil two hours, or it may be steamed. Served with lemon or vanilla sauce.

Huckleberry Pudding.—

1 cupful molasses. 2 cupfuls milk.
1 tablespoonful butter. 2 eggs (1 egg only will do).
2 teaspoonfuls cream-tartar. 3 pints flour.
1 teaspoonful soda. 1 quart huckleberries.

Beat the eggs lightly and stir all together, adding the flour

last. Then stir in the huckleberries gradually. Boil two hours in a pudding mold or steam if preferred.

Cherry and Berry Puddings.—These are all delicious and made in precisely the same manner as Huckleberry Pudding. The fruit may be sweetened to the taste before stirring in the batter.

A Steamed Loaf.—A nice and economical dessert may be made by taking the whole or half (according to the size of the family) of a loaf bread, stale or otherwise, and steaming it thoroughly. Set the steamer over the vegetable kettle and the pudding will be done by the time dinner is ready. Cut in generous slices and serve with some favorite pudding sauce, or even with maple syrup.

Blackberry Pudding.—

1 pint of blackberries boiled tender in
1 pint of water. 1 cupful sugar.
4 level tablespoonfuls corn-starch.

Rub the corn-starch smooth in a little water, salt slightly and stir smoothly into the boiling fruit. Flavor to taste. Serve cold, with cream and sugar if desired. If molded in small deep cups, each one turned out in a saucer and cream poured around it, the pudding will have a very ornamental appearance. Cinnamon or vanilla are perhaps the best for flavoring.

Custard Pudding.—Stir 1 quart of milk very gradually into half a pint of flour. Free it from all lumps and add to it 6 eggs beaten with 3 tablespoonfuls of sugar, 1 teaspoonful of salt and half a grated nutmeg. Bake three-quarters of an hour.

Quaking Pudding.—Slice up $\frac{3}{4}$ of a baker's loaf. Beat 7 eggs to a froth with 4 tablespoonfuls of sugar. Mix with a quart of sweet milk. Flavor with 1 nutmeg grated. Pour this over the sliced bread and let stand until the bread has absorbed most of the milk. Thicken slightly with 2 tablespoonfuls of flour. Season with a teaspoonful salt. Turn into a pudding bag and boil one hour. Serve with a rich lemon or cream sauce.

Minute Pudding.—Put $1\frac{1}{2}$ pints of milk on the stove in a saucepan. Mix 5 large tablespoonfuls of wheat flour smoothly with $\frac{1}{2}$ pint of milk (or water may be used for this), 1 teaspoonful of salt, and, if liked, $\frac{1}{2}$ a grated nutmeg. When the milk boils

stir in this mixture. Let the whole boil a minute or two, stirring constantly. Serve hot with cream and sugar. The cream may be flavored to suit the taste by omitting the nutmeg in the pudding.

Second Rule.—When the pudding has boiled 1 minute remove from the fire, let it become lukewarm and stir in 2 or 3 well-beaten eggs. Set back on the fire and stir constantly until it thickens. Serve in the same manner. If made without the eggs an extra tablespoonful of flour will, perhaps, be needed.

Third Rule.—When the milk has scalded stir into it 1 cupful of raisins, seeded. Afterward add 5 tablespoonfuls of flour mixed with ½ pint of water. Serve as above, with cream and sugar.

Almond Pudding.—¾ pound of sweet almonds, blanched, chopped or pounded fine with

1 tablespoonful rose-water.
6 eggs, beaten to a froth and mixed with
4 tablespoonfuls powdered sugar. Stir in
1 quart sweet milk. Add to this
3 tablespoonfuls powdered crackers.
4 tablespoonfuls melted butter.
4 ounces citron, shredded fine.

Add the almonds last of all. Line a pudding-dish with puff paste, put a rim of crust around the edge, pour the mixture in and bake one-half hour. Serve when perfectly cold.

Gingerbread Pudding.—Take any favorite rule for molasses gingerbread; make as usual. Pour the batter into a buttered pudding mold and steam two hours. Serve hot with Cream Sauce, or plain sweet cream and sugar if desired. This may be baked, but is better steamed. 1 cupful of seeded raisins added to the batter will be found a great improvement.

Sponge Cake Pudding.—Take a loaf of hot sponge cake, made after any plain rule; cut in pieces and serve with some plain hot pudding sauce. Lemon, vanilla or cream sauce will answer.

Prune Pudding, (Delicious).—Stew 1 pound of prunes until soft, remove the pits, add sugar to the taste and the stiffly beaten whites of 3 eggs. Line a pudding-dish with a rich paste, beat the eggs and prunes together thoroughly, pour into the pudding-dish

and bake one-half hour or until the crust is done. Use the yolks of the eggs for salad dressing, gingerbread or corn-starch.

Sweet Potato Pudding.—3 sweet potatoes (the yellow ones are best), boil and mash; they should weigh about one pound when done.

½ cupful butter.
3 eggs, well-beaten.
1 pint sweet milk.
1 small cupful white sugar.
Juice and grated yellow rind of 1 lemon.

Cream the butter and sugar, stir in the eggs, mix this with the potatoes, then the lemon and spice. Beat carefully until light, add the milk, turn into a buttered dish and bake one-half hour. The dish may be lined with a paste, if desired. If it is served hot a sauce will be required; if cold none will be necessary. Lemon sauce is the best to use.

Fig Pudding.—

½ pound figs, chopped fine.
2 tablespoonfuls flour.
2 eggs.
½ grated nutmeg or
1 cupful candied lemon peel and citron can be added if wished; an improvement.
Milk sufficient to mix well together.
½ pound bread-crumbs.
1 cup brown sugar or molasses.
1 cupful suet, chopped fine.
1 teaspoonful cinnamon.
½ teaspoonful soda.

Rub the figs and sugar to a paste, mix with the bread-crumbs, flour and spice, beat the eggs light, add them, together with a little milk, very little will be required if molasses is used.

Put the mixture in a buttered mold, tie a thick floured cloth over it tightly and boil four hours steadily. Serve with or without sauce. Egg, Butter or Cream Sauce will answer, or Hard Sauce.

Queen of Puddings.—

1 cupful white sugar.
Butter, size of an egg.
4 eggs, yolks only.
1 teaspoonful lemon extract.
2 cupfuls bread-crumbs.
1 quart milk.
½ cupful jelly or jam.

Cream the butter and sugar, add the beaten yolks, stir thoroughly, soak the bread-crumbs in the milk, stir all together and flavor. Bake in a buttered pudding-dish for one hour. When

done spread the top with jelly or jam. Turn over this a meringue made of the beaten whites well sweetened and flavored with lemon. Return to the oven and brown slightly. Peach marmalade may be substituted for jelly.

Princess Pudding.—Make as above, flavoring with the grated yellow rind of 1 lemon and adding to the mixture ½ cupful of seeded raisins. Bake as above, adding the juice of the lemon to the meringue that is spread over the jelly. Serve cold with rich cream. It will be nice without the cream.

Dainty Puddings.—

1 orange.
2 cupfuls stale bread, grated.
2 eggs, yolks only.
2 ounces shredded citron.
1 cupful water.
Sugar to sweeten.

Soften the bread with the water, grate the rind and squeeze out the juice of the orange; mix this and the citron with the bread, stir in the yolks of the eggs; sweeten. Butter 6 small cups. Just before putting the pudding in the oven beat the whites of the eggs to a froth; mix quickly with the bread and fruit, turn into the buttered cups and bake slowly for twenty minutes, or until they are browned. Serve hot with cream sauce.

Rhubarb Pudding.—Put a layer of sliced bread, liberally buttered and dipped in milk, in the bottom of a pudding-dish, over this spread a thick layer of rhubarb, cut in small pieces, together with bits of butter, plenty of sugar and a sprinkling of nutmeg. If the pudding is wished larger add another layer of buttered bread and one of seasoned rhubarb. Always have the top layer of bread and butter, dipped in milk, the buttered side down. Bake done and serve with or without some nice pudding sauce.

This is a simple and speedy way of making a pudding. Apples and other fruit may be substituted for the rhubarb, in which case a few tablespoonfuls of water may be poured over the top before baking and sweetened cream used for sauce.

White Pudding (Very good).—

3 cupfuls milk.
1 tablespoonful rose-water.
1 teaspoonful baking-powder.
6 stiffly-beaten whites of eggs.
2 cupfuls flour, sifted with

1 cupful powdered sugar. 1 tablespoonful melted butter.

Whip the sugar into the stiffened whites, add the butter and rose-water, then the milk and prepared flour. Bake in a buttered mold, in a rather quick oven. Serve with sugar, cream or vanilla sauce. The yolks of the eggs may be used for Gold Cake or salad dressing or corn-starch pudding.

This pudding will be very nice, but not white, if made with 3 entire eggs instead of 6 whites. It will also be good steamed instead of baked. In fact any plain cake batter is very nice steamed, and served hot with a pudding sauce.

Cake with Sauce.—Any kind of cake is nice sliced and a rich, hot pudding sauce turned over it. Cake with raisins in, served in this manner is a very good and wholesome substitute for Plum Pudding, which is a decidedly indigestible dainty. Stale cakes may also be served in this manner.

Flummery.—Cut the cake in thin slices, lay in a deep dish and pour over it a custard made as follows Beat the yolks of 3 eggs with 2 tablespoonfuls of sugar, add 1 pint of milk, set in a kettle of boiling water. When it thickens stir in the whites beaten to a stiff froth and pour over the cake. Soft molasses gingerbread is very good served in this way. Several kinds of cake may be used at the same time. This dish may be slightly varied by making a simple boiled custard in the proportion of 2 eggs to a pint of milk. Sweeten, flavor and pour over the cake. Nice for dessert.

Graham or Oatmeal Mush.—Make the mush as usual, not too thick; serve hot in saucers with any favored pudding-sauce.

Rolled Mince Pudding.—

3 cupfuls flour. 4 tablespoonfuls chopped suet.

1 egg. A pinch of salt.

Mix the chopped suet with the flour, stir in the beaten egg, together with water enough to mold, roll into a thin sheet, spread thickly with prepared mince-meat, roll up firmly, pinch the ends to secure the mince-meat; tie carefully in a cloth, put the pudding in boiling water and boil fast two hours.

Sauce.—2 cupfuls of sugar put in a saucepan with 1 gill of boiling water; let simmer five minutes. Add a small lump of but-

ter and flavor with cinnamon and nutmeg. Turn the pudding on a hot dish and pour the boiling sauce over it; 2 or 3 tablespoonfuls of boiled cider may be added to the sauce. It can be flavored with lemon if preferred, or a hot lemon sauce can be used.

Cabinet Pudding.—

1 pint flour, sifted with 1 teaspoonful baking-powder.
1 cupful sugar.
1 cupful raisins, seeded and cut in two.
4 eggs (reserve 2 yolks for sauce.
½ lemon, juice and grated yellow rind.
1 cupful Zante currants, washed and dried.

Cream the butter and sugar, add the eggs, well-beaten, then the milk, flour, etc. Put in a buttered pudding-mold and boil steadily two hours. Serve with hot Cabinet Pudding sauce.

Oatmeal Pudding.—

2 ounces oatmeal. ½ pint sweet milk.

Mix; to this add 1 pint boiling milk. Sweeten to taste, place over the fire a few minutes and stir in 2 ounces sifted bread-crumbs. When thick add 1 ounce shredded suet, 1 well-beaten egg. Flavor with nutmeg or flavoring extract to taste. Pour in a pudding-dish and bake slowly one hour.

Buttermilk Pudding.—

2 eggs. 1 cupful sugar.
½ cupful butter. 1 teaspoonful soda.
3 cupfuls buttermilk. 3 tablespoonfuls flour.

Stir the flour in lightly and pour in a well-buttered dish. Bake one hour. It can be turned out in shape. Bake in a crust if wished.

Arrowroot Pudding.—

4 tablespoonfuls arrowroot, mixed in 1 pint cold milk.
4 eggs well-beaten. 1 tablespoonful rose-water.
1 cupful sugar. ½ teaspoonful lemon extract.
3 tablespoonfuls butter cut in bits.

Boil 2 pints of milk in a saucepan. When boiling stir in the other ingredients. Let boil until thick, then pour into a mold to cool. Turn out and serve cold. Whipped cream would be very nice turned around it.

Lady Sutherland Farina Pudding.—1 teaspoonful Sea Moss Farina, stirred in 1 quart of milk. Dissolve it first in a little cold milk or water. Salt slightly. Set it in a pan over a kettle of boiling water. Stir with a wooden spoon. When it boils, add 2 egg yolks beaten with 1 cupful sugar (powdered), and last 1 teaspoonful of vanilla extract. Beat the 2 whites of eggs stiff. Spread upon the pudding and brown in the oven three to five minutes.

Hasty Desserts.—The recipes given below will be found useful when unexpected guests find the busy housewife unprepared. The short time in which dishes may be cooked are their chief recommendation. To these may be added Flummery, Graham Mush with sauce, Cake with sauce, Minute Pudding, Quick Cracker Pudding, or a Plain Corn-starch Pudding, served hot with cream and sugar or marmalade.

French Pancakes.—This is a very dainty dish. Beat 3 eggs with a saltspoonful of salt and a dessertspoonful of sugar until very light. Add a saltspoonful of soda dissolved in a teaspoonful of vinegar, and a coffee cupful of rich milk. Stir in flour to make a thin batter. Put a little fat on a hot griddle, and turn on batter enough to spread the size of a common teaplate. Brown on both sides. Lay on a hot plate. Spread with a jam marmalade, and roll up like jelly cake. Sift on powdered sugar, and a dash of nutmeg or cinnamon; it is necessary the batter should be very smooth and free from lumps.

Jelly Cake Fritters.—Cut stale slices of sponge cake in squares or diamonds. Fry brown in butter. Dip hastily in boiling milk. Lay on a hot dish and put a spoonful of strawberry jam or peach marmalade on each piece. Any other plain cake may be used, but a rich cake will not do.

Queen's Toast.—Cheap and tasteful. Cut half inch slices of stale baker's, or very light domestic bread into squares, removing the crust. Dip in a batter made of 3 beaten eggs and a pint of milk. Fry to a light brown in a little butter and serve with sweet sauce.

What Is It s.—

1 pint buttermilk.
2 well-beaten eggs.
1 teaspoonful soda.
A pinch of salt.

Flour sufficient to make a thin batter that will spread on the griddle. Bake the cakes the size of a breakfast plate.

Sauce.—1 quart of sweet milk, let boil up. Dissolve 1 tablespoonful of corn-starch in a little cold milk or water. Add a pinch of salt; a lump of butter the size of a small egg. Stir into the boiling milk. Sweeten to taste and flavor with lemon extract.

Have this sauce ready, and as the cakes are baked place them in a deep dish, turning sauce over each cake as they are taken from the griddle, placing one over the other. Cut in triangular pieces to serve.

No Matters.—To 3 cupfuls of buttermilk add 3 tablespoonfuls of rich cream and a small quantity of sugar. Stir in flour until it is the consistency of paste for doughnuts. Roll out the size of a breakfast plate and fry one at a time. As each cake comes from the fire, cover it with apple sauce made from tart apples, sweetened to taste, and spiced with nutmeg or cinnamon, and continue the process until sufficient.

PUDDING SAUCES.

Wine is given in none of these recipes. Wherever wine is found in a rule for sauce, juice of a lemon may be substituted in some cases; in others, a glass of rose-water or an extra yolk of an egg.

Creaming butter and sugar for sauces should always be done in an earthen dish with a wooden or silver spoon. Tin or iron discolors.

Sweet Cream used as a pudding sauce is one of the most wholesome, as well as most convenient dressings, suitable to almost every pudding, nourishing and agreeable to the invalid as well as the epicure. It cannot occupy too large a place in the culinary department. It may be served plain, or white sugar may be sent round with it. Flavoring is sometimes used.

Sour Cream, also sweetened and flavored to taste, is used with some puddings. Whipped cream, also.

Simple Sauce.—1 egg beaten thoroughly and stirred into 1 pint of sweetened milk. Flavor with nutmeg. Nice for corn-starch pudding, or rice plain boiled, or a simple rice pudding.

Custard Sauce.—

1 pint sweet milk, butter size of a walnut.

1 well-beaten egg, or the yolks of 2 eggs.

1 teaspoonful of vanilla or almond extract.

Melt the butter in the milk, stirring thoroughly. Let cool. Stir this gradually into the egg. Heat over a slow fire until the custard thickens. Sweeten to taste. Remove from the fire and stir until the sugar is dissolved. Serve with corn-starch or blanc-mange. Very nice poured over fresh berries in the absence of cream.

Hard Gold Sauce.—½ cupful butter creamed with 1 cupful brown sugar; flavor with vanilla. Beat the butter to a cream and add the sugar. Beat thoroughly. Smooth into shape and grate nutmeg thickly upon the top. Keep cool. The yolk of an egg is a very nice addition beaten up with the sauce.

Hard Silver Sauce.—½ cupful butter creamed with 1 cupful of powdered sugar. Beat part of the juice of a lemon with the sauce or flavor with lemon extract. The stiffly-beaten white of an egg stirred in thoroughly with this is an improvement. The whole egg may be used if not too particular as to the whiteness of the sauce. Keep cool.

Golden Sauce, (Liquid).—

½ cupful of butter creamed with

1 cupful of brown sugar. 2 yolks of eggs well-beaten.

Pour over it 1 cupful of boiling milk and let simmer over the fire, stirring constantly. Water can be used instead of milk, but not as good. Flavor with vanilla or nutmeg.

Silver Sauce, (Liquid).—

2 tablespoonfuls butter creamed with

1 cupful white sugar.

2 whites of eggs beaten to a froth.

1 teaspoonful lemon extract or vanilla.

1 cupful boiling water.

Serve at once. Add the water at the last moment.

Creamy Sauce.—

½ cupful butter and

1 cupful brown sugar creamed together.

4 tablespoonfuls sweet cream.
Juice and grated rind 1 lemon.
Beat all together and serve.

Cream Sauce, (Hot).—

1 cupful thin cream. 1 tablespoonful corn-starch.
1 cupful sugar. 1 tablespoonful butter.
Flavor with broken nutmeg or stick cinnamon.

Rich milk might be used by using two even spoonfuls of corn-starch. Boil the cream with part of the sugar. Mix the corn-starch and the remaining sugar together dry. Stir into the boiling cream. Remove when it thickens and beat in the butter. Take out the spice and serve hot.

Cream Sauce, (Cold).—

1 cupful good cream. 1 cupful of sugar beaten with 1 egg or the yolks of 2.

Stir thoroughly with the cream and flavor with 1 teaspoonful of vanilla or 1 of lemon extract. Serve cold as possible, keeping on ice if convenient. The juice of 1 lemon may be used instead of extract. Very nice for rice puddings, corn-starch, etc.

Milk Sauce.—

1 cupful hot milk. 2 eggs.
1 cupful sugar. 1 tablespoonful butter.

Stir the butter into the boiling milk. Add the sugar and pour this over the beaten eggs. Cook in a double boiler or a dish. Set in boiling water, stirring until it thickens. Flavor with vanilla, adding nutmeg if liked. Set the dish in hot (not boiling) water until ready to serve.

Corn-starch Sauce, (Plain).—

1 cupful brown sugar. 1 tablespoonful corn-starch.
½ cupful butter, scant. ½ teaspoonful cinnamon.
½ teaspoonful grated nutmeg.

Stir all together. Pour on boiling water, stirring constantly until the sauce is of the desired thickness. Serve this with steamed puddings or dumplings.

Corn-starch Sauce (With Eggs).—

2 tablespoonfuls corn-starch. 1 cupful of sugar, large.
2 eggs, beaten separately. Pinch salt.

1 tablespoonful butter. 1 quart boiling water.

Mix all together, reserving the whites of the eggs. Cook until thickened. Then beat the whites of the eggs to a good froth, but not stiff, and stir through the sauce. Flavor with lemon or vanilla. Very nice for steamed or baked puddings.

Date Sauce.—Stew dates gently in just water enough to cover until they are soft enough to rub through a colander. Beat them until light; add water, if necessary, to thin them and let boil up once. Fruit juice bottled and saved from canning should be used for thinning instead of water, the juice of currants especially appetizing. This sauce is very nice with bread puddings.

Lemon Sauce.—

½ cupful butter. 1½ cupfuls sugar.

1 egg well-beaten.

1 lemon, juice and grated rind.

1 teaspoonful nutmeg, grated.

1 pint boiling water.

Cream the butter and sugar and beat all together for five or ten minutes; add the boiling water gradually. Keep hot over steam, but do not let boil. Suitable for almost any pudding or dumpling.

Lemon Sauce, (Plain).—

1 cupful of sugar boiled in

2 cupfuls of hot water for five minutes.

3 teaspoonfuls corn-starch rubbed smooth in a little cold water.

Boil all ten minutes, then add the juice and grated rind of 1 lemon and 1 teaspoonful butter. Stir until the butter melts and serve at once. Nice for steamed and many other puddings. Lemon extract may be used.

Vanilla Sauce.—

1 cupful sugar. 4 tablespoonfuls flour.

½ cupful butter. 1 tablespoonful vanilla.

Mix sugar and flour together, add the butter and pour boiling water over it, stirring constantly until it grows clear like starch and is the required thickness. Add the flavoring last. Nice for steamed or baked puddings. Especially nice for sliced cake served with sauce.

Vinegar Sauce.—

1 tablespoonful of butter rubbed with
1 tablespoonful of flour. 1 teacupful of cold water.
1 wineglass of vinegar.
½ teacupful molasses or brown sugar.
½ teacupful of sugar. 1 grated nutmeg.

Stir until it boils. Serve hot.

Egg Sauce.—

1 cupful of white sugar. 1 cupful boiling water or milk.

When melted, stir in 2 well-beaten eggs. Flavor with lemon or vanilla. Serve immediately.

Jelly Sauce.—

½ cupful of currant jelly, beaten to a smooth batter.
1 tablespoonful of melted butter.
2 tablespoonfuls of powdered sugar.
½ teaspoonful nutmeg. ½ cupful of boiling water.

Beat thoroughly. A little lemon juice may be added if liked. Serve hot. Exceedingly nice.

Cider Sauce.—

2 tablespoonfuls of butter rubbed with
1 level tablespoonful of flour. Stir in
1 cupful of brown sugar.
½ cupful of boiled cider.
½ cupful of boiling water.

Mix well, let simmer a few moments and serve hot. Nice for apple dumplings or mince pudding.

Maple Sauce.—½ pound maple sugar cut in bits and dissolved in ¼ cupful boiling water. Set over a good fire to melt quickly. Stir in ½ cupful butter, cut in bits. 1 cupful of maple syrup may be used instead of the sugar. Flavor, if liked, with grated nutmeg. Nice for dumplings, batter-puddings, etc.

Dominion Sauce.—Bring the juice poured from a can of peaches to a boil. Dissolve 1 tablespoonful of corn-starch in ½ cupful cold water, add to the juice, boil two minutes and stir in 1 small cupful of sugar. This sauce is served with Peach Batter Pudding, but may be used with other. The juice of preserved fruit makes nice sauce.

Cabinet Pudding Sauce.—

2 yolks of eggs reserved from the pudding.
½ lemon, juice and grated rind.
1 cupful of sugar creamed with
2 tablespoonfuls butter. ½ cupful water.

Set the dish in a saucepan of boiling water and stir until it reaches boiling point. Serve.

If made for another pudding, 1 whole egg may be used instead of the yolks of 2, and 1 cupful of water may be added. Beat the egg separately and put in the whites last of all.

Strawberry Sauce.—

½ cupful of butter creamed with
1 cupful white sugar.

Stir into this 1 large cupful of strawberries washed and mashed smooth. Delicious.

Preserved Ginger Pudding.—

3 eggs. 3 tablespoonfuls of sugar.
3 tablespoonfuls butter. 3 tablespoonfuls flour.
4 ounces preserved ginger. ½ pint cream (or very rich milk).
1 pinch salt.

Put butter, cream and sugar in a saucepan over the fire; the moment it begins to simmer remove, add the flour, stirring well, stir in the eggs thoroughly, then the ginger, cut in bits. Pour in a buttered mold and steam an hour. Serve hot with hot egg sauce; omit the lemon flavoring.

Butter Sauce.

1 cupful butter. 2 cupfuls granulated sugar.
1 cupful boiling water.

When partly cool add:

1 beaten egg. ½ teaspoonful cornstarch, rubbed smooth in a little cold water. Heat over the fire until it thickens sufficiently.

PRESERVES.

RICH "pound for pound" preserves and jam can be put away without sealing; simply tie up with 2 or 3 thicknesses of paper over which put a cloth. Look at them occasionally and if signs of working appear, heating up thoroughly will sweeten them again. Remove carefully any mold that may show itself.

To PREVENT preserves and jams from sugaring add a teaspoonful of cream-tartar to every gallon of fruit before it is quite cooked. A very little tartaric acid will answer the same purpose.

USE small jars for preserves.

PRESERVES that are candied may be liquified by setting the jar in a kettle of cold water. Let the water boil continuously for an hour or more.

PRESERVES.—The "pound for pound" custom of preserving fruit has been growing less for many years, though many still prefer the preserved to canned fruit. Rules for both methods of preparing fruit will be found in the following pages.

BERRIES, peaches, etc., may be packed in a jar in layers, with part of the sugar sprinkled between. Do this over night. It will be found to harden the fruit so that it will keep its form better when cooked, and will also permeate it more thoroughly with the sugar. Add the remainder of the sugar in the morning and proceed as usual.

USE porcelain, granite, iron kettles, or stone jars for preserving.

FRUITS that require paring should be dropped into cold water as soon as peeled to prevent blackening.

BOIL preserves gently.

CLARIFYING SUGAR.—Clarify when brown sugar is used. With very nice white sugar this process is hardly necessary. Put the sugar in the preserving kettle in the proportion of 1 cupful of water

to 1 pound of sugar. To 5 pounds of sugar allow the beaten white of 1 egg added while the ingredients are cold. Set over a slow fire to dissolve, stir well and let boil up once or twice. Take from the fire a minute, skim, return to the fire and let boil ten or fifteen minutes, removing and skimming each time. Then pour off the clear syrup, wash the kettle, pour back the syrup and put the fruit in to cook. This should not be too much crowded, and if there is not syrup enough to cover the fruit, remove, add more water to the syrup and boil a few minutes before returning the fruit.

Pare fruit for preserving or canning with a silver knife that it may not blacken.

Sometimes when preserves are but slightly fermented simply pouring off the syrup, scalding it thoroughly and turning back over the fruit, will be sufficient. Sometimes the jar may be set in a moderate oven and kept there until thoroughly scalded, or in a kettle of cold water that is allowed to boil briskly for an hour.

Always use perfectly pure jars.

Peach Preserves.—Pare and halve the peaches; remove the pits or, take the pits out and leave the peach as whole as possible. Allow for each pound of fruit 1 pound of white sugar. Dissolve the sugar in just enough cold water to saturate it, using ½ cupful to the pound. Stir well; let boil ten minutes and skim. Blanch 5 peach-pits or kernels for each pound of the fruit, put in the syrup and let remain. They are very ornamental to the preserves, besides giving a delicate flavor. Put in the peaches and cook until clear; about twenty minutes will answer. Remove from the kettle and set away in a cool place, cover closely, let stand two or three days, then turn the syrup off and boil until it thickens slightly; turn it boiling over the peaches. Put up in jars as directed for preserves at beginning of this chapter, or, if desired, they may be canned and sealed up. In canning, pack the peaches in the jar and pour the syrup over them.

Peach Preserves (II).—6 pounds of the best free-stone peaches and 3 pounds of sugar. Pare, stone and quarter the fruit, strew the sugar amongst it, cover and set away over night. Put into a preserving kettle in the morning and boil very slowly an hour or more.

Pear Preserves.—Pare the fruit, divide, and remove the cores, adding to each pound of pears ¾ pound of sugar, making a syrup as for Peach Preserves (see first recipe). If brown sugar is used, clarify, add the pears a few at a time, and boil until clear, skim out and put in the remainder, cook in the same way. Then remove the fruit and boil the syrup down one-third; pack the fruit in cans and pour the syrup over it boiling hot. Seal immediately. These preserves may be put in jars and simply tied down when cold.

Pear Preserves, (II).—Pare, core and quarter the fruit and for each pound of pears take ½ pound of sugar. Save the perfect cores and skins and boil these in sufficient water to cover. Strain this and put the sugar in, let boil and add the prepared fruit; stew gently until the syrup becomes colored finely. Can and seal immediately. Any syrup remaining over bottle for pudding sauce.

Preserved Quinces.—Choose fine yellow quinces; pare, quarter and core them, or cut in circular slices an inch thick; pare and dig the core from each so as to leave the slice ring-shaped. Save all the perfect cores and skins. Put the quinces over the fire with just water enough to cover them and simmer until they are soft enough to pierce with a yellow straw. Take out carefully with a skimmer and spread upon broad dishes to cool. Add the cores and parings to the water in which the quinces were boiled, and stew, closely covered, for an hour. Strain through a jelly-bag, and to every pint of the liquid or to every pound of the fruit, add 1 pound of sugar before it heats; stir in the beaten white of an egg to clarify it; let boil up two or three times and skim each time. Put the fruit in the syrup and let boil until a rich red color. Remove the fruit and boil syrup down until it begins to jelly on the sides. Pack the quinces in jars and pour the syrup over them.

Quince Preserves, (Plain).—Pare, halve and core; boil the parings and the perfect cores until soft in new cider. Strain the cider, and for every pound of fruit allow ½ pound of brown sugar; clarify with the beaten white of an egg and then put in the quinces. There should be more than cider enough to cover them, as it wastes a great deal in boiling. Shred the rind of an orange and add for the flavor. This preserve is nice for common use.

Apple and Quince Preserves.—Pare, core and quarter a

peck each of quinces and sweet apples. Steam until tender; make a syrup according to some of the previous rules; ¾ pound of sugar and ½ cup of cold water to a pound of fruit; boil and skim. Put the fruit in the syrup, boil until a beautiful red; slice in a lemon or two just before taking up. This is very nice. Quinces alone may be prepared in the same way.

Apple Preserves.—Apples for preserving should be tart and mellow. Pare, divide and core. Allow ¾ pound of sugar to 1 pound of fruit; clarify the syrup and add the apples. If there is not syrup enough to cover the fruit, add a little water. Boil until the apples are transparent. Take up, and boil the syrup until it thickens. Flavor with bruised ginger-root, tied in a cloth and boiled in the syrup, or add a lemon sliced in thin slices just before canning. Pack the fruit in jars and pour the boiling syrup in until full. Seal at once.

Citron Preserves.—Pare the citron and cut in slices 1½ inches thick, then into strips the same thickness, leaving them the full length of the fruit. Take out the seeds with a sharp knife. Weigh and use white sugar, pound for pound; make a syrup, adding 1 pint of water to 10 pounds of sugar. Simmer gently twenty minutes, skim and put in the citron; boil one hour or until transparent. Before taking from the fire put in 2 lemons, sliced thin, to 10 pounds of fruit, and 2 ounces of root ginger. Only boil a few minutes after the flavoring is added. Do not stir them while cooking. If the syrup is not thick enough skim out the fruit and boil longer, pouring it over the citron when done.

Crab-apple Preserves.—Core the crab-apples with a sharp penknife through the blossom end, leaving the stems on. Take 1 pound of white sugar for each pound of prepared fruit and 1 cupful of water to the pound. Put over a moderate fire, let dissolve and boil; skim and drop the apples in. Let them boil gently until clear and the skins begin to break. Skim out; boil the syrup until thick; put the fruit in jars and pour the syrup over. Slices of lemon boiled with the fruit may be considered an improvement; 1 lemon is enough for several pounds of fruit.

Tomato Preserves.—Take fresh tomatoes, pare and cut in quarters, squeeze to free from juice and seeds. Let them drain.

Make into a syrup pound for pound with ½ cupful of water to each pound. Boil and skim; drop in the tomatoes and boil them until done. Add ½ ounce ginger-root ten or fifteen minutes before taking up, and slice in 2 or 3 lemons to 8 or 10 pounds of fruit just before removing from the fire. Put in jars and tie up. A pound of raisins may be added to this amount of tomatoes if wished; put in fifteen minutes before removing from fire.

Plum Tomato Preserves.—Take yellow plum tomatoes, scald until the skins come off easily. Take ¾ pound sugar to 1 pound fruit. Cook until tender, flavor as above with lemons and add one-third as many raisins as tomatoes ten minutes before taking off the stove. Very nice without raisins. Seal up hot.

Green Tomato Preserves.—Take small green tomatoes; put them in a clarified syrup made of white sugar, equal in weight to the tomatoes, and cold water more than enough to cover the quantity of fruit. Slice in 1 lemon to every 2 pounds of tomatoes. Boil them gently three hours, afterward put up in jars, tying securely.

Green Tomato Preserves (II).—Take small green tomatoes, allow the juice and grated yellow rind of 2 lemons to every 3 pounds of the fruit. Pour over these cold water enough to cover the tomatoes. Tie an ounce of powdered ginger in a cloth for 10 pounds of tomatoes, and throw in a few peach leaves. Boil gently three-fourths of an hour. Take up the tomatoes, strain the liquid and add to it 1½ pounds of white sugar for every pound of tomatoes. Return the tomatoes and boil until they appear saturated with the syrup. In the course of a week turn the syrup from them, heat it to the scalding point and turn over the tomatoes. Tomatoes preserved in this manner appear like West Indian sweetmeats.

Plum Preserves.—Take fruit and sugar, pound for pound. Scald the plums to remove the skins, or if left unpeeled prick each one in several places that the juice may exude; let it stand. Drain and put the plums in the kettle with alternate layers of sugar. Pour the juice over this and let them boil five minutes, then remove the plums with a skimmer and boil the syrup until it thickens. Return the plums and boil ten minutes longer. Put in jars and tie up closely when cold.

Wild Plum Preserves.—Scald the plums in saleratus water, 1 teaspoonful to 2 gallons of plums. When the skins break slightly, pour off the water and turn the plums into a colander to drain. When cool remove the pits and weigh the fruit. Allow pound for pound of sugar. Clarify the sugar by boiling with a little water, skim and put in the fruit. When tender skim out and boil the syrup down and pour over the plums. Tie up in small jars when cold.

Preserved Grapes.—Take pound for pound of grapes and white sugar. Stem the grapes and put in a preserving kettle with sugar in alternate layers. Cook over a slow fire, stirring constantly; as the seeds rise skim them off. Stew one hour, set aside to cool and then put in jars, tying up closely. Or the grapes may be pulped and put through a colander (see directions for canning grapes), then weigh and put pound for pound of sugar and boil as above.

Preserved Watermelon Rind.—Peel and slice the melon; cut in square pieces, leave a very little of the red on. Let stand over night in very weak alum water; in the morning drain and steam in a steamer until a straw will pierce them easily. Let cool; make a syrup of 1½ pounds of white sugar to 1 pound of fruit (pound for pound may be used if the preserves are not wished so nice), add enough water to keep from burning; skim. Use either 1 lemon to every 2 or 3 pounds of fruit (put in the lemon when the fruit is nearly done) or flavor with cinnamon bark, broken up and added while the preserve is boiling. Cook the rinds until clear and red.

Muskmelon Preserves.—Take perfectly green muskmelons, as late in the season as possible. If preserved while the weather is very hot they are apt to ferment. Scrape the outer skin off the rind. Cut them through the middle. Remove the seeds, and cut the melon in any shape preferred. Soak them in salt and water over night, then in clear water four or five hours, changing the water several times. Then soak in alum water an hour. Rinse and put over to cook in water enough to cover, with a handful of peach leaves (if convenient) to 5 pounds of melon, and a tablespoonful of ginger tied up in a cloth. The peach leaves turn the

melon green, besides adding to its flavor. Boil the melons until you can pierce them with a straw. Make a syrup of white sugar, pound for pound. Add enough water to keep from burning. Let boil and skim. Put in the fruit and the ginger, and boil it in the syrup as long as can be done without breaking the rinds. If there is not enough syrup to cover add a little water. When cold tie up in jars. In the course of a week pour off the syrup, scald and turn back over the fruit. Add sufficient essence of lemon to flavor it before turning back into the jars. A fresh lemon may be sliced into the jars when cold, 1 lemon to 2 or 3 pounds of the melon.

Orange Preserves.—Take any number of oranges with rather more than their weight in white sugar. Slightly grate the oranges and score them round and round with a knife, but not cut very deep. Put them in cold water for three days, changing the water several times each day. Tie them up in a cloth and boil them until soft enough for the head of a pin to penetrate the skin easily, and remove from the cloth. While they are boiling, place the sugar over the fire, with 1 cupful of water to each pound of sugar. Let boil two or three minutes and strain through muslin. Put the oranges into the syrup and boil gently until it jellies and is of a yellow color. Try the syrup by putting some to cool. It must not be too stiff. If the syrup does not cover the oranges turn them so that every part may be thoroughly done.

Pine-apple Preserves.—Take perfectly ripe and fresh pine-apples, pare and cut in slices an inch thick. Take an equal weight of white powdered sugar. Lay the sliced pineapple in a deep dish, alternating the slices with sugar sprinkled between them. Reserve ½ the sugar. Let the pine-apple stand until the next day, when the syrup may be turned from them and mixed with the remaining sugar, adding 1 large cupful of water for 3 or 4 pounds of pine-apple. Boil the syrup. Skim and take from the fire. When cool drop in the pine-apple and simmer gently until tender. Keep in glass or china jars covered tight and in a cool place. At the least sign of fermentation, turn the syrup off, scald, and turn back hot on the fruit. If the preserves are canned hot and sealed, there is, of course, no danger of fermentation.

Raspberry Preserves.—Weigh the berries, wash them and

add $\frac{2}{3}$ their weight in sugar. Boil five minutes. Skim and seal up hot. Do not let them burn. Raspberries and currants mixed make a very nice preserve.

Blackberry Preserves.—Make same as Raspberry.

Strawberry Preserves.—Pound for pound. Rinse the berries and put with the sugar in a preserving kettle over a slow fire until the sugar melts. Boil rapidly for twenty-five minutes. Take out the fruit with a perforated skimmer and fill a number of small cans $\frac{2}{3}$ full. Boil the syrup five minutes longer. Skim. Fill up the jars and seal hot. Keep in a cool, dry place.

Cherry Preserves.—Pit the fruit. Weigh, and to 8 pounds of cherries add 7 pounds of granulated sugar. Drain the cherries a little while. Pour off the juice and add to the sugar. Allow it to boil, and skim. Put in the fruit. Let cook slowly but steadily. When the fruit looks a little clear take out with a skimmer. Boil the syrup a few minutes longer, and turn over the fruit. Put in stone jars and tie securely when cool.

Elderberry Preserves.—

2 gallons of berries picked from the stem.

5 pounds of sugar. 1 pint of strong vinegar.

Stew down thick. They will keep without canning. Very healthful.

Cucumber Preserves, (Delicious).—Gather young cucumbers, about four inches long. Lay in strong brine one week. Wash. Soak twenty-five hours in clear water, changing this four times. Line a bell-metal kettle with grape-vine leaves. Lay in the cucumbers with a little alum scattered among them. Cover with vine leaves. Fill the kettle with clear water. Cover closely. Let them simmer. As soon as they are well greened take out the cucumbers and drop in ice water. When perfectly cold, wipe, and with a small knife slit down one side. Dig out the seeds. Stuff with a mixture of chopped raisins and citron. Sew up the slit with a fine thread and weigh them. Make a syrup, allowing 1 pound of sugar to 1 pound of cucumber and 1 pint of water. Heat to boiling point. Skim. Drop in the fruit. Simmer half an hour. Take out. Spread on a dish in the sun and boil down the syrup with a few slices of ginger root added. When thick put in the

cucumbers again. Simmer five minutes and put in glass jars, tying up when cool.

Preserved Barberries.—Take the berries when fully ripe, let them remain on the stem. Make a rich syrup, allowing same weight of sugar as fruit, putting in ½ cupful of water to each pound of sugar, let boil up and skim. Drop in the barberries, letting the syrup cool partially first. Boil until thoroughly penetrated by the syrup. Tie up in glass jars. A very ornamental preserve. Preserved barberries mixed with cold water forms a refreshing drink in fevers.

Currant Preserves.—Make same as Raspberry Preserves, using pound for pound of sugar and boiling a little longer. Preserved currants mixed with water are an excellent drink in fevers.

Prune Preserves.—Pour boiling water on the prunes and set them where they will keep warm, together with a lemon cut in pieces. When swelled to the original size, put to each pound of the prunes ½ pound of brown sugar and 1 stick of cinnamon. If there is not enough water remaining to cover the prunes, add more, and stew in this syrup one-fourth of an hour. Squeeze in the juice of half a lemon to every 3 pounds of prunes. Do this just before removing from the fire.

Cranberry Preserves.—Take pound for pound of fruit and sugar. Put a little water in the bottom of the preserving kettle and boil until tender.

Persimmon Preserves.—Select firm, ripe persimmons, and take the equivalent of their weight in sugar. Let the persimmons lie in cold water for twelve hours. Put them on the fire in enough water to cover them and stew gently until tender. Remove, drain and spread them out to become cool and firm. Make a syrup by adding a cupful of cold water to every pound of sugar and boiling until clear, skimming constantly. When clear, put in the persimmons and cook ten minutes. Take them out, spread again upon dishes and set these in the sun. Add the juice and peel of a couple of lemons to the syrup, boil it thick, return the persimmons to it, cook twenty minutes more, pour into glass jars. Seal when cold.

Pumpkin Preserves.—Divide, peel and remove the seeds;

cut in small square pieces. For each pound of the pumpkin to be preserved take 1 pound of pulverized or granulated sugar. Put the pumpkin in a deep dish with alternate layers of sugar sprinkled thickly over the top. Pour in lemon juice, ½ cupful to 1 pound of pumpkin. Let stand twenty-four hours. Then boil the whole together with ½ pint of water to every 3 pounds of pumpkin, 1 tablespoonful of ginger tied in a cloth and the peel of the lemons shredded. When the pumpkin is tender, put in jars. In a few days pour off the syrup, boil up and pour over the pumpkin hot. Very nice. Vinegar may be substituted for the lemon juice, in which case a lemon may be sliced in the preserves when cold.

Sweet Potato Preserves.—Make syrup as for peaches. Parboil the potatoes, first cutting in round slices, and boil in the syrup until clear.

Raspberry Jam.—¾ pound of sugar to a pound of berries. Rinse the fruit and put in the preserving kettle, stir constantly until part of the juice is evaporated, then add the sugar and simmer to a fine jam. This will be found better than putting the sugar in first, the seeds are not as hard in this case. A very good addition will be found in adding 1 pint of currant juice to every four pounds of raspberries.

Blackberry Jam.—Make same as Raspberry Jam. Very healthful, especially for children. Brown sugar may be used.

Strawberry Jam.—Make same as Raspberry Jam, using white sugar and omitting the currant juice. Seal up hot. Strawberries are difficult to keep through the hot weather.

Currant Jam, (White or Red).—Make same as Raspberry Jam. Use pulverized sugar, pound for pound for white currants. Weigh currants after they are picked from the stem. Seal hot, if preferred. Stir and mash frequently.

Grape Jam.—Pulp the grapes, scald the pulps until they can be rubbed through a sieve to remove the seeds; return the skins and boil with ¾ pound of sugar to a pound of fruit. Boil down gently; put in tumblers or small jars. Seal.

Rhubarb Jam.—Cut the rhubarb in pieces 1 inch long, take sugar pound for pound. Mix together and let stand all night. In the morning pour off the syrup and boil until it begins to thicken.

Add the rhubarb and boil gently twenty-five minutes. Put up in tumblers like Currant Jelly. It will keep a year.

[If marmalade is put in bowls or tumblers, it may be turned out in shape and used where jellies are appropriate.]

Quince Marmalade.—Pare, core and slice the quinces, stew the skins, and the perfect cores in water enough to cover them. When tender, strain through a cloth. Add the quinces and sugar in the proportion of ¾ pound to 1 pound of fruit, to this liquid. Boil, stirring and mashing the fruit with a wooden spoon as it softens. The juice of 2 oranges to every 3 pounds of fruit imparts an agreeable flavor. When cool, put in small jars.

Quince Cheese.—Boil quince marmalade very thick and pack in tumblers or small pots. It will turn out firm as cheese, and can be cut in slices for luncheon or tea.

Pear and Quince Marmalade.—

2 dozen juicy pears. 10 fine quinces.

Juice of 3 lemons.

¾ pound of sugar to every pound of fruit after it is ready for cooking. Pare and core the fruit, dropping in cold water until ready for use. Stew parings and perfect cores in water enough to cover. When tender, strain, put in the sliced fruit and boil. Beat with a wooden spoon until thick, add the sugar and lemon-juice, cook steadily one hour longer, beating with a wooden spoon frequently. Pack in small jars while warm; when cold, tie up securely.

Pear Marmalade.—Divide the pears, core and boil soft. Rub through a sieve and put to each pound of pulp ¾ of a pound of sugar. Stew over a slow fire till it becomes a thick jelly, stirring constantly toward the last.

Grape Marmalade, (Amber Color).—Separate the skin from pulp of the grapes and cook the pulp with 3 or 4 tablespoonfuls of water until soft enough to rub through a sieve to remove the seeds. To 4 quarts of this pulp add 2 quarts of smoothly cooked sour apple-sauce, measured after cooking. Let it get hot before the sugar is put in; add the grated yellow rind of 3 lemons. Cook half an hour after the sugar is added. The apples may be cooked the day before using. This sauce will grow firm like jelly. Put in small jars.

Grape Marmalade (Red Color).—Boil the skins of the grapes in water enough to cover them. Strain through a coarse cloth. To 3 quarts of juice add 3 quarts of sour apples, stewed; the juice and pulp of 4 lemons, 1 ounce of stick cinnamon, broken in bits and tied up in cloth, and 7 pounds of sugar. Let all get hot together and add the sugar afterward. Stir until it dissolves. Boil one-half hour; take out the spice bag when the flavor suits. Put up in bowls and cover with paper, like jelly, after it is cold. Will keep years. 1½ pecks of sour apples and 25 pounds of grapes will make the two kinds of marmalade given above. They should be made at the same time, using the grape pulp for one and the juice for the other.

Lemon Marmalade.—Slice the lemons thin, removing the seeds; add 3 pints of cold water to each pound of fruit, after cutting. Let it stand twenty-four hours, then boil until tender; pour into an earthen bowl until the following day. Weigh it and to every pound of boiled fruit add 1½ pounds of lump sugar; boil the whole together until the syrup jellies and the chips are rather transparent.

Peach Marmalade.—Pare, stone and weigh the fruit. Boil one-half the peach-kernels in a cupful of water or enough to cover them well. Quarter the peaches and add to the water, after straining it; heat slowly, stirring often with a wooden spoon. Then boil for three-quarters of an hour. At the end of this time add the sugar ; boil well for five minutes, skim and put in the juice of 1 lemon to every 3 pounds of fruit. Boil a few minutes, stewing to a smooth paste. When nearly cold put in glass jars.

Apple Marmalade.—Take any kind of sour apples, pare and core them; cut in small pieces, and to every pound of apples put ¾ pound of sugar. Boil over a slow fire until reduced to a fine pulp. Put in jelly jars and keep in a cool place.

Pineapple Marmalade.—Grated pine-apple and powdered sugar, pound for pound. Boil until thick, then pack in tumblers, and when cold, paste over with papers dipped in the beaten white of egg. Keep in a cool place.

Orange Marmalade.—Peel the oranges, boil the peel until tender; scrape off the white lining with a knife, to remove the

bitterness, and chop the remainder fine. Divide the oranges; remove the stringy edges and the seeds; chop fine and add to the peel. To each pint of this mixture add 1 pound of sugar; boil until it thickens and put in glasses.

Pear Marmalade.—Pare, core and quarter 6 pounds of small pears; steam until tender. Put in a preserving-kettle and add to them 4 pounds of sugar and 3 cupfuls of water ; set over the fire, mash and stir the fruit while cooking until it is thick like jelly. When cool secure same as jelly. Use a wooden spoon.

Plum Marmalade.—Take the pulp remaining after making plum jelly, add ¾ pound of sugar to 1 pound of pulp, first putting it through a colander. Cook well, stirring frequently.

Tomato Marmalade.—Ripe tomatoes, pared; sugar, pound for pound. Put in a preserving kettle, adding 1 ounce of ginger-root and the juice and grated yellow rind of 2 lemons to every 3 pounds of fruit (the ginger may be omitted if disliked). Boil 3 hours, skimming frequently. When a smooth mass put in jars and tie down tightly. Egg paper may be used or not. Very nice.

Pear Butter.—Pare, core and cut in small pieces. Allow ¼ pound of light brown sugar to each pound of fruit, and 1 cupful of cold water to every 2 pounds of pears. Add the sugar when they have cooked one hour, together with 1 quart of cider to each 2 pounds of sugar, and let all cook slowly until a thick marmalade. This will take about four hours. Should it get too dry while cooking add more cider.

Muskmelon Butter.—Take very ripe melons, so ripe as to be soft; cut them open, take out the seeds, then scrape the melon from the rind with a knife, and to every 2 gallons of melon take 2½ pounds of brown sugar. Put in a kettle and boil the same as apple butter. Flavor while hot with lemon. Good.

Plum Butter.—Cook the plums until tender; run through a colander, put in a preserving-kettle with a very little water. To each pound of fruit add ½ pound sugar, though by using ¾ to a pound it will thicken sooner and more butter will be made from less fruit. Boil until thick, stirring almost constantly after the sugar is added. This is a delicious butter.

Plum Butter (II).—When plums are scarce a nice butter

may be made by taking plums and sweet apples, half and half; boil both until tender, using separate kettles. Put both through a colander; mix and cook as above.

Grape Butter.—Pulp the grapes, put the skins in a bag, stew the pulps until the seeds can be removed by rubbing through a colander. To each pound of the pulp add 1 pound of sugar, ½ pint of cider vinegar, ½ teaspoonful of cloves, 1 teaspoonful of cinnamon and 1 teaspoonful of nutmeg. Boil this very slowly, putting in the bag of skins, tied securely. When it jellies by dropping in cold water it is done. Put away in jars. For an ornamental dish it can be re-heated and put in fancy molds to jelly over.

Grape Butter, (II).—Take sweet apples and grapes, half and half. Cook the apples tender and rub through a colander. Prepare the grapes as above, using 1 pound of sugar to 2 pounds of the mixed fruit. The skins may be boiled in a bag and taken out as above, or they may be stirred into the butter. The above is the better way. Leave plain or spice according to first recipe.

Orange Butter.—Take the juice of 6 oranges and yolks of 8 hard-boiled eggs. Rub together in a mortar with 5 tablespoonfuls of pulverized loaf sugar and 1 tablespoonful of orange-water. When reduced to a paste stir over a slow fire for twenty minutes until thickened. Dip a mold in cold water and pour in the mixture. When cold turn out and serve with fancy cakes.

Pumpkin Butter.—

3 pints of mashed pumpkin.

1 pound of sugar. 4 tablespoonfuls of butter.

Flavor with ginger root, nutmeg and lemon peel.

Either bake or steam the pumpkin. Rub thoroughly through a sieve, mix with the sugar, butter, flavor, and let simmer on the back of the stove one hour. It becomes thick and can be kept in jars in a dark place. Use the same as fruit jelly or marmalade.

Apple Butter.—Take equal parts of sweet cider, boiled-down one-half, and fine juicy apples, pared and quartered—2 gallons of the boiled-down cider and 2 gallons of the prepared fruit. Put the cider in a large kettle (never use brass or bell-metal) and boil down, then add the fruit, boil for two hours. When the fruit be-

gins to settle arrange to have it cook more slowly, stirring gently until done. A large wooden spoon or a paddle made for the purpose must be used. Cook until it is a smooth brown pulp, like a thin marmalade; one-half hour before removing from the fire, add 3 heaping tablespoonfuls of ground cinnamon and 1 tablespoonful of allspice. (If the spice is boiled in from the first it will lose its flavor.) Four pints of brown sugar to the above amount of fruit. Some cooks prefer to omit the sugar. When cold put in large stone jars closely covered. If sufficiently boiled it will keep a year or more. This quantity may be doubled or quadrupled at pleasure. Two or three quarts more of apple may be added to first two gallons, if the cider will admit of it.

Grape Cheese.—Put the grapes over the fire in a preserving kettle, add a little water. Let scald until they can be put through a colander. Return the smooth pulp to the kettle, add ¾ pound granulated sugar to 1 pound of the fruit pulp. Boil down stiff, pack in glasses and seal with egg paper like jelly. Very nice.

Tomato Figs.—Take plum or pear tomatoes, scald and skin them. Take 3 pounds of brown sugar to 8 pounds or ½ peck of the fruit. Cook them with the sugar until they are transparent. Remove from the syrup and spread on a dish, flatten down and dry in the sun. Sprinkle over them a little of the syrup from time to time while drying. When dry pack in boxes, sprinkling powdered sugar between the layers. They will keep their flavor from year to year. The taste is very much like that of figs. Any syrup remaining may be boiled down and bottled to flavor pudding sauce.

Home-made Figs.—Pare and core pears, peaches and quinces. Make a syrup as for Candied Fruit. Flavor it with lemon peel. Boil the fruit in this until it is tender, then drain and spread on dishes. Place in the sunshine or in a moderately heated oven to dry. When half dry sprinkle with loaf sugar, finish drying, pack in boxes, sprinkling sugar between each layer and upon the top. Figs prepared in this way are considered superior to imported figs. Save the syrup to flavor pudding sauces.

Home-made Citron.—Take the rind of watermelons, trim off the green outside, cut in thin slices and stew with an equal quan-

tity of sugar, cooking until the syrup thickens. Then dry on plates in the sun or a moderate oven. Keep in close jar. Bottle the syrup and use for flavoring pudding sauce. This may be used in cake instead of the regular citron.

Peach Paper.—Peel, pit and mash very ripe peaches. To 3 quarts of pulp put 1 pound of sugar. Let boil a minute or two. Spread on plates to dry in the sun; when dry sprinkle with sugar and roll up. Keep in a dry place.

Preserved Orange and Lemon Peel.—Cut the rind in narrow shreds. Boil in plenty of water until tender and then boil thirty minutes in a syrup that has been used for making fruit candy, or make a small quantity in the same proportions. Nice for mince-meat, fruit cake and to mix with candied fruits and raisins on the table.

Dried Plums.—Pit and put in jars, a layer of fruit alternately with a layer of sugar in the proportion of ½ pound sugar to 1 pound of fruit. Let stand over night. Then put the jar over the fire and boil ten minutes, skimming carefully. Remove the fruit from the syrup and spread thinly over plates and dry in the sun or a moderate oven, turning frequently until dry. Pack carefully in boxes. Nice for stewing, for fruit puddings or pies. The syrup that is left can be used in the proportion of a pint to a quart of good cider vinegar in making sweet fruit pickles.

Dried Peaches, Plums and Apples.—Pit, peel and cut to suit; dry partly and then pack them in jars, spreading sugar thickly between the layers. Tie down and they will keep well and be delicious for pies or sauce. They may also be dried without any sugar and put away for use.

Dried Peaches.—Halve the fruit, remove the stones, fill the cavities with white sugar and dry in a moderate oven. The fruit, if first-class peaches are used, will be found delicious, almost equal when stewed to preserves, and far more healthful and economical.

Dried Gooseberries.—To seven pounds of red gooseberries add 1½ pounds sugar. Let them stand over night, or twenty-four hours mixed with the sugar. Then scald until they break; spread

on plates and dry in the sun or a moderate oven. Store in close paper boxes.

Dried Currants, Blackberries and Raspberries.—Dry in the same manner as Gooseberries. Use more sugar if desired.

Dried Cherries.—Cherries can be dried same as Gooseberries, using a little more sugar, or the same as Plums. Cherries can be dried without sugar.

Dried Pumpkin.—Prepare a large kettleful as for stewing. Let boil briskly until all the water has evaporated, then let boil slowly, stirring often until very dry and beginning to brown slightly. Put on plates in a moderate oven to dry. Hang up in a closely-tied paper bag. When wanted for use take a piece the size of an egg and put it in a quart of warm milk over night. It will be ready for use in the morning.

Dried Tomatoes.—Take fully ripe tomatoes, peel, squeeze slightly to remove part of the juice and lay in the sun or a moderate oven until thoroughly dry, turning frequently and putting on fresh plates, if necessary, to avoid the extra juice that accumulates. Tie in a paper bag when dried. When ready for use cut them up, boil soft, season and thicken with cracker-crumbs as for fresh or canned tomatoes. They will be found quite nice.

JELLY.

PLAIN AND FANCY.

MELTED PARAFFINE poured on top of jellies, jams, etc., also on the top of canned fruit when the covers are discolored, will be all the covering necessary, excepting a cloth or paper to exclude dust. One can use the paraffine many times.

FRUIT, to make good jelly, should be chosen before it is too ripe.

FRUIT, TO EXTRACT the juices well, should be brought to a scald. Put in a stone jar, mash and stand the jar in a kettle of boiling water. Scald thoroughly and strain through a coarse cloth; squeeze but slightly that the jelly may be clear.

JELLY should not stop boiling until done. Do not make too large a quantity at once.

STRAWBERRY JELLY may be made in small quantities when there is too much juice left from canning them.

JELLY is much nicer if strained before putting in glasses. A flannel bag is very nice for this purpose. Do not squeeze nor stir, but let drip slowly through. Placing it near the stove will prevent the jelly thickening and hasten the straining process.

A PAN or a shallow preserving kettle is best for boiling jelly. Do not use a brass kettle.

SET THE GLASSES, when filling them, on a folded damp towel, or drop a silver spoon in the glass to prevent breakage.

MOLD may be prevented by covering the surface of the jelly thickly with powdered white sugar.

JELLY, TO TURN out nicely, should have the mold dipped in hot water for a second.

Test Jelly by dipping out a little in a saucer, or dropping a teaspoonful in a glass of cold water, though if made according to rule a test is usually unnecessary.

Cover the glasses with papers dipped in beaten egg. Press down tightly around the edges. Use two or three papers; tie down firmly.

Currant Jelly.—Crush the fruit and put it in a stone jar placed in a kettle of boiling water. When sufficiently softened strain through a jelly-bag or coarse towel, do not squeeze too much. Weigh the juice and put in a preserving-kettle. Weigh an equal amount of granulated sugar, put this in a large dripping-pan, lined with pale brown paper, to prevent discoloration, and place in the oven. Let it get very hot, but not scorched. Stir occasionally. Allow the juice to boil twenty minutes, skim thoroughly; add the heated sugar. Let all come to a boil and remove from the fire; fill the jelly-glasses full and allow the jelly to set before sealing. Read the hints at beginning of this division. Egg-paper is the best covering for jelly.

Currant Jelly (Uncooked).—Strain and squeeze the juice in the usual way, but do not scald the fruit. Put the juice in a stone jar, stir a few minutes, then add granulated sugar in the proportion of pound for pound, with the juice, stiring constantly until the sugar is completely dissolved ; dip out or strain into tumblers. Let stand until it stiffens, and cover with egg-paper. A very nice way.

White Currant Jelly.—Make as above, only straining the fruit to prevent discoloration of the juice. Strain through a white cloth and proceed same as for Uncooked Jelly. Seal up with egg-paper. In several weeks the jelly will harden perfectly and be very clear.

Apple Jelly.—Cut and core tart apples; add water to nearly cover, and boil until a pulp. Strain, pressing lightly; add ¾ pound of granulated sugar to a pound of the juice. Boil until it will jelly on a flat plate, and strain into glasses. Cover as directed. Some flavor with lemon juice or lemon essence.

Quince and Apple Jelly.—Cut small and core; equal weight of tart apples and quinces. Put the quinces into a preserving-kettle with water to cover them; boil gently until soft; then add

the apples, let them boil until a pulp (there should be water enough to cover them), then put into a jelly-bag and strain without pressing it. To each pint of the liquid put 1 pound of white sugar, and let it boil gently over the fire until it will jelly when cool. Put in tumblers and seal the next day.

Take the pulp left in the jelly-bag, squeeze out all the juice, put 1 large cupful of A sugar (C will do) to each pint; boil and skim. When it jellies, put in glasses as above. This will be nice but not as clear as the first.

The pulp may be made into a marmalade by adding ½ pound of sugar to each pound of fruit, boiling down until quite thick.

Crab-apple Jelly.—Remove the stems and blossom ends; cut out any defects, then put in a kettle with water to just cover them. Let stew very slowly until almost a pulp; strain and squeeze lightly. Add 1 pound of sugar to 1 pint of the juice; boil one-half-hour, skim and pour into tumblers. 1 peck makes about twenty-one tumblers.

Peach Jelly (With Gelatine).—Make a thin syrup with 10 ounces of granulated sugar and ½ pint of water. Then take 12 ripe peaches, pare, halve, and remove the pits, then blanch and bruise 6 kernels. Put the peaches and the bruised kernels into the syrup and allow them to simmer for fifteen minutes, adding for flavor the juice of two lemons and the grated yellow rind. Strain the juice through a jelly-bag, add 2 ounces of gelatine, dissolved in enough warm water to cover. Pour into a mold; if required for immediate use set on ice until stiff enough to turn out. If it is to be kept put in jelly-glasses and seal.

Peach Jelly.—Pare, stone and quarter the peaches and put in a stone crock; add to them ⅓ of the kernels, and set the jar in a kettle of boiling water. Stir and beat the fruit until a pulp; strain, and to every pint of juice add the juice of 1 lemon; measure again and to every pound of the liquid allow 1 pound of white sugar. Heat the sugar same as for currant jelly. Let the juice boil twenty minutes; skim, add the sugar, let come to a boil and pour into jelly-glasses. Delicious. Very nice for Jelly Cake.

Cherry Jelly.—Pit the cherries, put in a stone crock and

set in a kettle of boiling water to scald. Strain, and proceed with as for currant jelly.

Tomato Jelly.—Peel the tomatoes and squeeze through a cloth; weigh and add pound for pound of white sugar. Boil to a jelly and seal up. Keep in a cool, dry place. Flavor with lemon juice if wished. This is an excellent article.

Pie-plant Jelly.—Cut stalks of pie-plant up in small pieces with the skin on, throwing out all the green upper ends near the stalk. Stew down well with a little water at first to prevent burning. Strain through a muslin cloth, add white sugar pound for pound with the juice. Boil fifteen or twenty minutes. Pour in tumblers. This is a delicious and ornamental jelly.

Plum Jelly.—Take perfectly sound plums, remove the stems, wash and make an incision in each one. Put in a jar, cover, set the jar in a kettle of boiling water and let boil 3 or 4 hours until all the juice is extracted from the fruit. Strain and boil with an equal weight of granulated sugar until it jellies, stirring constantly. Put in glasses, sealing as usual. If the plums are not squeezed in straining the juice, (and the jelly will be clearer if they are not), the pulp may be made into a very nice marmalade by adding ¾ pound of sugar to 1 pound of the pulp and cooking until thick.

Wild Plum Jelly.—Wash the fruit and boil in water enough to cover until the plums are a pulp. Strain, weigh the juice, add ¾ of a pound of sugar to a pound of juice and make as other jelly. Do not squeeze the pulp, simply strain and make marmalade of the remainder.

Cranberry Jelly.—

3 quarts of cranberries.

2 pounds granulated sugar.

1 quart of water.

Cook thoroughly, mash with a silver spoon and put through a jelly bag. Put the juice back on the stove and boil fifteen minutes longer. Pour in glasses and seal when cold.

Gooseberry Jelly.—Take gooseberries that have just commenced to turn red. Remove stem and blossom ends, put in a jar, crush with a potato masher and set the jar in a kettle of boiling water and boil until the juice is extracted. Strain and press, add

white sugar in equal weight with the juice, boil until it will jelly. When cold, pour in glasses and seal.

Ripe Grape Jelly.—Stem, wash, put in a porcelain kettle; to every 8 pounds of fruit add 1 cupful of cold water. Boil until quite soft, and strain through a jelly bag. Allow granulated sugar pound for pound with the grape juice. Boil half an hour, add the sugar and boil five minutes longer; pour in glasses. Seal when cold with egg paper. Sometimes a pleasant change in the flavor of ripe grape jelly is made by adding 1 tablespoonful of cinnamon to a quart of the grape juice and boiling with it.

Ripe Grape Jelly (II).—Pulp the fruit, scald the pulps until they can be strained, add to the juice an equal weight of granulated sugar and boil, or, proceed as for currant jelly. A clear, beautiful jelly will be the result.

Green Grape Jelly.—Put over the fruit to scald as for Ripe Grape Jelly, (first recipe). Mash them while cooking to extract the juice. Use grapes that have just turned slightly. Strain, weigh and boil fifteen or twenty minutes. In the meantime heat an equal amount of granulated sugar. Stir in and turn into glasses. When firm, cover with egg-paper.

Huckleberry Jelly.—Take berries with the bloom upon them, put in an earthen jar, cover closely and set in a kettle of cold water; let this boil gently until the juice is extracted from the fruit. Then strain, measure, turn into a porcelain kettle and boil two minutes. Add an equal weight of granulated sugar, throwing in at the last an extra cupful or bowl (according to the quantity of juice) of sugar. Let boil ten minutes. If it hardens in cooling remove at once, if not boil a little longer. Put up in small jars or glasses and cover with egg-paper. A teaspoonful of strong vinegar to each pint of juice will improve the flavor.

Strawberry Jelly.—Take fresh, ripe fruit; hull and put in jar. Set this in a kettle of cold water, let the water boil until the juice is separated from the fruit, but not until the fruit is broken to any extent, as this would injure the color of the jelly. Run through a jelly-bag without pressing. If the juice is not perfectly clear, strain again through muslin, weigh and put in a preserving kettle. Boil very gently fifteen minutes, then add an equal weight

of granulated sugar and boil ten minutes. Seal like other jellies. Make a marmalade of the berries with the addition of ½ pound of sugar to 1 pound of fruit.

Blackberry Jelly.—Make same as Currant Jelly, using only ¾ pound of sugar to 1 pound of juice. This is a very nice jelly and is preferred by many to the jam. The addition of a small proportion of currants improves the flavor.

Raspberry Jelly.—Make same as Blackberry Jelly. Add a few currants if liked.

Four-Fruit Jelly.—Take raspberries, strawberries, currants and cherries. All should be fully ripe; stone the cherries. Throw all together in a jar and set in a kettle of cold water; let this boil until the fruit is scalded. Strain through a jelly-bag, pressing as little as possible and proceed as for currant jelly. Cool a little bit, stirring; if it congeals readily, pour in glasses. Tie down with egg-paper. The flavor of this jelly is much finer than that made of currants or raspberries alone.

Calfe's Foot Jelly.—Wash and clean the feet of a large calf. Put them to boil in 8 quarts of water. When the water is half boiled away, strain through a sieve and set it to cool. When perfectly cold, remove every particle of fat from the top; take up the jelly, removing any sediment that may be at the bottom. Set it over the fire again, letting it dissolve slowly without stirring; before it is hot add the whites of 6 eggs beaten stiff, the juice of 6 lemons and 8 tablespoonfuls of powdered sugar. Let it boil, skimming thoroughly until it is perfectly clear. Try a teaspoonful on a plate to cool. If not sufficiently firm, boil longer or add ½ ounce of gelatine or isinglass dissolved in enough water to cover it. Put some of the yellow skins of the lemons in the jelly-bag and strain through. This gives the jelly a fine, amber color. A stick of cinnamon may be put in at the same time with the lemon juice; remove before straining. Fasten the jelly-bag (it should be flannel; wring it out of hot water before using, to enable the liquid to run more freely) near the fire and do not stir nor press. Calfe's foot jelly can be made by simply sweetening, leaving out the lemon-juice and cinnamon. When for invalids, the physician frequently orders a wineglass of pale brandy or a pint of Madeira

wine added to this quantity. This jelly can be molded in any form. It will only keep for a few days. Make the day before using.

Harlequin Jelly.—Wash a jelly mold with the white of egg. Melt a little currant jelly and pour into it; let it cool. When cold, melt some plum jelly and pour in; let this cool. Melt crab-apple jelly, and so on, in layers of various colors, till the mold is full. Care must be taken that the jellies are only warm enough to run, if they are hot they will mix and spoil the effect. High-colored jellies and blanc-mange molded in the same way make a beautiful harlequin. Turn out when cold and firm.

Pyramid Jellies.—Mold variously colored jellies, the more the better, in wineglasses pointed in shape. Warm a little of each enough to run, fill the glasses and cool. Turn out on an ornamental plate, arrange prettily and heap whipped cream about the base. Serve one pyramid to each person in a sauce-dish with a portion of cream. Lemon and orange jellies may be molded and served in the same way. A dainty dish for a company tea. Takes the place of fruits.

Lemon Jelly (With Gelatine).—1 package of Cox's gelatine soaked in enough cold water to cover it. Then add the juice of 3 lemons and 2 cupfuls of white sugar. Pour over this 1 scant quart of boiling water, stir until dissolved and strain into jelly-molds (see Pyramid Jellies), or use 1 large mold with a tube in the center. Wet it in cold water before using. Leave in the mold until the last moment, dip down in hot water and turn out carefully. Whip to a froth ½ pint of cream, sweeten with 2 tablespoonfuls of powdered sugar. Fill the hollow left by the tube with this, heaping in the center, and pile the remainder around the base, or if the mold is solid, heap around the base. Lemon jelly is delicious without the whipped cream. If the cream is used, serve some to each, using ornamental sauce-dishes.

Orange Jelly.—Grate the yellow peel of 5 oranges and 2 lemons into a bowl, and add the juice of the fruit. Make a syrup of 1 pound of sugar to a quart of water. Let boil, add 2 ounces of isinglass; stir until well dissolved, add the syrup. Strain through thin muslin, let stand until half cold, then pour gently into molds

that have been wet in cold water. Before turning out, set the mold in hot water for a few minutes and loosen the edges with a spoon. For methods of serving, see Lemon Jelly. Use granulated sugar.

Coffee Jelly.—1 quart of strong coffee sweetened to please the taste, ½ box of Cox's gelatine dissolved in water enough to cover. Stir this into boiling hot coffee, and when dissolved, strain through a flannel cloth or jelly-bag and put in a mold; do not press the bag, set in a wet mold to form. When ready to serve, turn out on a flat dish and serve with whipped cream heaped about the base. Serve with fancy cakes or sliced cake. The whipped cream may be omitted. Some serve with cream and sugar.

Cow's Heel Jelly.—Boil 2 cow-heels in 1 gallon of water until the bones come out readily. Let cool and remove the fat carefully. Take the juice of 3 lemons and turn into the jelly, add loaf sugar to the taste and put in a stick or so of cinnamon, add 3 well-beaten eggs. Let it boil and cool. Repeat the boiling and cooling three times, then strain and mold for use.

Boiled Cider Jelly.—To each pint of boiled cider add 1 pound sugar and boil ten minutes. This makes a nice jelly for tarts.

Quince Jelly.—Polish the quinces smooth with a cloth, cut in small pieces and pack in a kettle, pour in cold water to cover, boil until soft. Make a three-cornered flannel bag, pour in the fruit and hang up to drain, pressing occasionally to make the juice run more freely. Keep in a warm place. This will also assist the process, and the weight of the fruit will cause the juice to flow freely to the point. This shape of bag should be used for all jellies. To 1 pint of the juice add 1 pint of sugar and boil fifteen minutes. Pour into tumblers, or bowls, and seal according to directions before given.

Summer Desserts.

CUSTARDS.

PLAIN BOILED CUSTARD.—Boil 1 pint of new milk; thicken with 1 tablespoonful flour, rubbed smooth with a little cold milk kept back for the purpose. Let cool partly, add 1 egg well-beaten, sweeten to taste; set on the fire again and heat until it thickens, stirring constantly; do not let it boil. Flavor with lemon, almond or vanilla. Stick cinnamon or broken nutmeg may be boiled in the milk and removed before the thickening is added.

Boiled Custard.—

4 eggs.
1 quart sweet milk.
3 tablespoonfuls sugar.
Flavor (see above).

Three or four peach leaves boiled in the milk before the eggs are added is a very delicate flavor. Cool the milk before adding the eggs. Boil in a double boiler or a tin pail set in a kettle of boiling water, stirring constantly. If wished richer, 5 or 6 eggs may be used to 1 quart of milk.

Baked Custard.—

1 quart of milk.
4 eggs.
A pinch of salt.
Sweeten and flavor to taste.

Boil the milk; when cool add the beaten eggs, salt and flavoring. Bake in a pudding dish. Take especial care not to cook too much or it will whey. To test, sink a spoon in the middle; if the eggs are hard and no whey rises to the surface it is done. Serve cold. If wished richer, 5 or 6 eggs may be used to a quart of milk. If wished very nice this custard may be baked in a pudding dish lined with rich puff paste.

Cup Custards.—Make the custard as above. Butter some custard cups and fill nearly full; set them in a dripping-pan and fill it nearly to the top of the cups with boiling water; set in a hot oven for one-half hour. Serve the cups on a custard stand or throw a handsome napkin over a large dish or tray and arrange the cups on it. Serve with ripe fruit and sugar or with preserves, jelly or marmalade. Cup custards may be set in a steamer and steamed.

Rennet Custard. –Take a piece of rennet 1½ inches long or a dessert-spoonful of the spirits in which rennet has been kept, for 1 quart of milk. Flavor with vanilla, lemon or almond and sweeten with 1 tablespoonful of sugar. Cover and set in a warm place near the fire. If in an hour's time there are no signs of thickening add more rennet. When it is firm like blanc-mange, and before the curd separates from the whey, remove the rennet, unless the liquid form has been used, and set the custard in a cool place or on ice until it is served. Powdered sugar or cream should be sent up with the custard.

Home-made Rennet is the best for use. Procure a calf's stomach from the meat-market, having it first thoroughly scoured inside and out with salt. Tack it upon a frame and dry in the sun a day or two. Cut in squares, put in a bottle and cover with alcohol or pack in salt, in which case the rennet when used must first be soaked half an hour in water and washed well. Tie the square of rennet to a string for convenience in removing from the curd. The dried rennet may sometimes be bought at the druggists. Rennet custard is an economical, delightful and easily prepared dish.

Rice Custard.—

1 quart of milk.	3 eggs well-beaten.
3 tablespoonfuls sugar.	1 tablespoonful butter.
¼ teaspoonful salt.	1 small cupful boiled rice.

The rice may be used warm or cold. Stir it into the milk. Rub the butter and sugar together and add to the eggs. Stir all together and bake one-half hour in a quick oven.

Chocolate Custard.—Boil ½ pound of chocolate in 2 quarts of new milk with ½ pound of sugar and ⅓ of a vanilla bean for

one-half hour. Then add 4 well-beaten eggs or the yolks of 8, (this will make it richer, at the same time the whites can be used for cake or frosting), and stir until it begins to thicken. Season with ½ teaspoonful of salt. If extract of vanilla be used instead of the bean, add 2 teaspoonfuls after the custard is taken from the fire. Pour into cups.

Baked Chocolate Custard.—

1 quart milk.

4 tablespoonfuls grated chocolate.

4 tablespoonfuls sugar. 4 eggs well-beaten.

Mix, pour in cups and bake. It may be baked in one large dish and 1 egg (white) reserved and whipped into a meringue to spread over the top of the custard. Flavor the custard with vanilla.

Orange Custard.—Boil the rind of 1 orange until tender; pound fine in a mortar; add to it the juice of 2 oranges, ½ pound sugar, 4 well-beaten eggs. Beat thoroughly together and add 1 quart of milk. Set the mixture on the fire and stir in one direction until it sets. Turn into custard cups and serve cold.

Almond Custards.

1 quart of milk. 1½ pounds almonds.

6 yolks of eggs. 4 whites.

Blanch the almonds and rub to a paste with 1 tablespoonful of rose-water and a little grated white sugar. Boil the paste in the milk four or five minutes. Beat the eggs and 1 tablespoonful of sugar; turn into the milk ; stir constantly until it thickens. Remove from the fire; stir until partly cool and pour in custard cups. If the custards are to be cooled quickly, set the cups in a pan of cold water, changing two or three times. Just before serving beat the reserved whites to a froth with 1 tablespoonful of white sugar and spread over each custard.

Mottled Custards.—Beat the yolks of 6 eggs and stir into 1 quart of boiling milk. When thickened, stir in the whites of the eggs beaten to a stiff froth with 3 tablespoonfuls of powdered sugar. Flavor with rose or lemon, and continue stirring until the custard becomes thick and lumpy. Serve in custard cups, or otherwise.

Make this custard in the same way, using the proportion of 4 eggs to 1 quart of milk, and pour it hot over plain sponge cake, sliced for dessert. Very nice.

Cream Custards.—

1 pint of sweet cream, mixed with
1 pint of sweet milk. 4 well-beaten eggs.
3 tablespoonfuls of sugar.

Flavor with nutmeg, lemon, rose or vanilla. Bake in cups, setting them in a pan of boiling water. It can be baked in one large dish.

Tapioca Custard.—

4 tablespoonfuls of tapioca, soaked over night in
1 pint of cold water; in the morning add
1 quart of milk.

Put over the fire and let boil up. Then stir in the
3 egg yolks. 1 cupful sugar.

Salt and flavor. Turn into a dish and frost with the whites of the eggs beaten stiff with a tablespoonful of sugar. Serve cold.

Farina Custard.—Mix a tablespoonful of sea moss farina with a little cold milk; then add 1 quart of pure milk and ½ teacupful of powdered sugar. Heat slowly in an enameled saucepan. Boil fifteen minutes, stirring briskly. Flavor to taste and pour in a pudding-dish Then make a custard of the yolks of 4 eggs and the whites of 2, well beaten together, 3 tablespoonfuls of sugar and 1 quart of sweet milk. Cook the custard and pour, when both are cold, over the Farina. Whip the whites of the eggs to a stiff froth with 1 tablespoonful of sugar, and pour over the custard. A beautiful dish.

Indian Meal Custard.—

1 quart of sweet milk, good measure.
2 tablespoonfuls of Indian-meal.

Heat 1 pint of the milk to boiling point and pour over the meal. Let partly cool. In a few minutes add the remainder of the milk measure, then the yolks of 2 eggs, beaten with ½ cupful of sugar. Beat the whites of the eggs stiff, and just before putting in the oven, stir in quickly. Bake one-half hour in a pudding-dish.

Lemon Custard.—

3 eggs.
1 tablespoonful butter.
2 tablespoonfuls of corn-starch.
¾ cupful of sugar.
2 cupfuls of water.
1 large lemon.

Beat the yolks of the eggs, the butter and sugar together. Mix the corn-starch with a little of the water. Stir all together and cook as for boiled custard. Remove from the stove and stir the beaten whites in lightly. The eggs may be beaten together if there is any haste. Pour in a large pudding-mold to cool, or in cups, and turn out. It may be served with sweet cream and sugar, or alone.

Orange Custard.—Make same as Lemon Custard, substituting 1 orange.

Bird's Nest Custard.—Peel and core enough nice tart apples to fill a pudding-dish; fill the openings with sugar; pour over all a little water and cook until tender. Make a custard sufficient to cover the apples in the dish in the proportion of 2 eggs to a pint of milk. Sweeten to taste and flavor with nutmeg. Bake till the custard sets.

Floating Island.—1 quart of sweet milk; boil. Stir in the beaten yolks of 6 eggs, 2 tablespoonfuls of white sugar and flavor with vanilla, lemon, rose or almond. Stir until it thickens. Pour into a wide shallow dish. Beat the whites of the eggs to a stiff froth, sweetening and flavoring slightly. Spread the frothed eggs smoothly over the boiling-hot custard (doing it in this manner cooks the whites sufficiently without the trouble of setting them over boiling water). Grate loaf sugar over the top and sprinkle grated cocoanut over that. This last is not necessary but is a great improvement. Spoonfuls of jelly or jam may be scattered over the top. Set the dish in a pan of ice-water and serve cold as possible. This rule may be made with 4 eggs to the quart in place of 6, but is not so rich. Serve with cake for tea or lunch.

Cream Floating Island.

1½ pints of sweet cream; add to this
1 wineglassful of rose-water.

Juice of ½ lemon. Sugar to sweeten.

Turn into a deep dish. Beat the whites of 4 eggs to a stiff froth with 1 tablespoonful of sugar. Stir lightly with this ½ pound of some stiff, dry preserve of small fruits and heap in the center of the dish, or turn in a broad shallow dish, and drop the froth by spoonfuls or islands over the cream. If the preserve is not at hand a spoonful of jelly or jam may be put in the center of each island.

Floating Island l'Elegante.—Take 1 quart of rich cream; sweeten 1 pint of it with white sugar and stir into it sufficient currant jelly to color it a good pink. Spread slices of sponge cake thickly with jam or marmalade; pile them evenly in a glass dish; turn the cream over all. Flavor the other pint of cream with lemon; whip to a stiff froth and heap over the cake. Very dainty.

Floating Island l'Elegante (II).—Prepare the cake as above; make a custard as for Floating Island. Pour over the cake. Whip the whites of the eggs, as directed in the recipe; heap over the cake, flavoring and treating the froth according to the directions.

Orange Sponge.—

3 oranges, juice and pulp. ½ lemon, juice and pulp.
3 tablespoonfuls white sugar. 2½ pints of cold water.

Let all boil together and strain. Mix 2 tablespoonfuls of corn-starch in a little cold water; stir into the liquid and let boil ten or fifteen minutes. Set aside to cool. Beat up the whites of 3 eggs and whip into the sponge with a Dover egg-beater when it is ready to serve. Send to the table in small dishes, or, perhaps, in tart-shells.

Lemon sponge may be made in the same manner, using 1 whole cup of sugar. Serve this dish with or without whipped cream. Oranges are plentiful and cheap in the summer, and no one need hesitate to prepare this healthful and delightful dish.

Lemon Sponge.—

Juice of 4 lemons. 4 eggs.
1 coffeecupful sugar. 1 pint cold water.
1 ounce gelatine.

Soak the gelatine one hour in ½ cupful of the water. Mix the sugar with the juice of the lemons. Beat up the yolks of the eggs and stir into the remainder of the water; add the sugar and lemon and cook in a double-boiler or a pail set in a kettle of boiling water until it begins to thicken; then add the gelatine. Set the dish in a pan of ice-water, beating it occasionally with an egg-beater until it is cool, but not hard. Now mix in the unbroken whites of the eggs and beat all steadily until it begins to thicken. Turn into a mold or molds at once. Serve with or without cream. Orange Sponge may be made in the same way, but 6 large oranges will be required.

Charlotte Russe (Plain).—

1 cupful thick whipped cream.
1 cupful rich sweet milk. 1 ounce gelatine.
1 cupful pulverized sugar.
3 whites of eggs, well-beaten.
Flavor with vanilla or almond extract.

Dissolve the sugar and gelatine in the milk, stirring continually. Keep hot, but do not let boil; pour into a dish set in ice-water. When nearly cold enough to harden pour in half the cream and beat ten minutes. Whip the 3 egg-whites and stir in, beating five minutes longer. Flavor. Fill the dish or mold with slices of sponge cake or lady-fingers; pour in the prepared cream. Beat the remaining half cupful of cream and spread over the top. Cool on ice, if convenient. If in a mold it will turn out nicely. This may be made without cream, but is not as rich. In this case the whites of 2 more eggs must be sweetened, whipped stiff, flavored and spread over the top; grated cocoanut sprinkled over this will be an improvement, and spoonfuls of jelly dotted over all beautify what is at once a plain, delicious, economical and ornamental dish.

Charlotte Russe (Extra).—Have a glass dish ready, lined with slices of sponge cake or lady cake. Dissolve ⅓ box of gelatine in ½ pint of rich sweet cream; place the saucepan in a vessel of hot water—not boiling—and stir until it is dissolved. Sweeten this with ½ cupful of white sugar. Put 1½ pints of rich cream in a large bowl. Flavor with vanilla or orange extract, or both. Set the bowl in a pan of ice-water or snow. When well chilled whip

thoroughly with an egg-beater. Add, if wished, the well-beaten whites of 2 eggs and whip again; they will give the cream a little more consistency and make it a little richer. Pour the dissolved gelatine and milk into a broad, shallow dish, stirring all the time to prevent lumps. When it is nearly cold stir the whipped cream in slowly; pour it into the dish containing the cake, and set away to cool, on ice if possible; ½ pint of the cream may be reserved, whipped to a froth, and spread over the top. The cream may be whipped while the gelatine is cooling.

Cream Charlotte Russe.—

1 pint sweet cream. 1 cupful sugar.

1 wineglassful rose-water.

Other flavoring may be used in smaller quantity—1 teaspoonful being sufficient for vanilla, almond, etc. Mix and put on ice, or set the dish in a pan of cold water, as it whips much better when chilled. A whip-churn or Dover egg-beater does the work better than a fork. As the froth rises, remove by spoonfuls to a sieve placed over a dish. Repeat this until all has been frothed. The cream that drips down may be frothed over again. Let stand on ice or in a very cool place some time before using. Line the bottom and sides of a glass dish with sliced sponge or lady cake. Add the cold whipped cream and keep cold as possible until served. A much more delicate filling for Charlotte Russe than where gelatine is used. Lady fingers are nice to line the dish.

Custard Charlotte Russe.—Slice sponge or lady cake, with raisins in it, enough to partly fill a glass bowl. Pour over this a boiled custard made according to rule for Boiled Custard. If a frosting is wished, make the custard in proportion of 6 eggs to 1 quart of milk, and reserve 2 of the whites for this purpose. Whip them to a stiff froth with sugar and flavoring and place over the top.

Corn-starch Charlotte Russe.—Line a pudding-dish with sliced sponge cake. Make a thin corn-starch sauce in the proportion of 1 tablespoonful of corn-starch to 1 quart of milk. Sweeten, flavor and stir in the beaten yolks of 2 eggs. Pour this over the cake. Whip the whites of the eggs to a stiff froth; spread over the top and put in the oven long enough to harden. Turn out to serve.

Creme de la Creme Charlotte Russe.—Line a mold, sides and bottom, with sliced sponge cake or lady-fingers. Whip 1 pint of cream with sugar, and flavor according to directions given in Cream Charlotte Russe. Fill the mold first with a layer of cream, then a layer of jelly; alternate in this way, having cream for the top layer. Let harden.

Coffee Charlotte Russe.—

1 pint sweet cream. ½ box gelatine.
1 cupful pulverized sugar. ½ cupful strong coffee.

Line a mold, sides and bottom, with sliced sponge cake. Soak the gelatine one hour in water enough to cover; add just enough boiling water to dissolve it. Whip the cream according to directions given in Cream Charlotte Russe. Stir in the dissolved gelatine lightly but thoroughly; then the sugar and the coffee a little at a time. Turn into the mold. A plain mold is easier to turn the Charlotte Russe from. Unless it is arranged in a glass dish a deep narrow bread-pan is very good for the purpose. Set in a cold place to congeal. This will keep over night in a cool place. This makes it very desirable for Sunday desserts, or an elaborate tea or dinner where there are many other dishes that must be prepared the same day.

Tea Charlotte Russe.—Same as coffee. Substitute strong tea for coffee.

Chocolate Charlotte Russe.—Prepare in precisely the same manner as above, substituting in place of coffee or tea, 4 tablespoonfuls of grated Baker's chocolate dissolved in ½ cup of hot milk. Let cool before adding to the cream.

Orange Charlotte Russe.—Prepare in precisely the same manner as above, substituting the juice of 3 large oranges in the place of coffee, tea or chocolate.

Lemon Charlotte Russe.—Prepare in precisely the same manner as above, substituting the juice of 2 large or 3 small lemons in the place of orange juice. These are all delicious dishes, healthful, delightful and by no means expensive; delicious at any season of the year, but especially so in summer.

Apple Charlotte.—Pare, core and slice 12 tart apples. Stew soft, sweeten well, and if not smooth enough rub through a col-

ander. Set over the fire and stir in the yolks of 3 eggs. As soon as thoroughly hot (it must not boil) turn into a bowl. When cool whip in the beaten whites of the eggs mixed with 1 tablespoonful of white sugar. Line glass dish with sliced sponge cake or lady-fingers; pile the apple within it; set on ice until wanted. The top may be covered with macaroons neatly fitted.

Banana Charlotte.—Line the sides of a quart mold with sliced sponge cake, and the bottom with sliced bananas, two layers deep. Fill the mold with stiff whipped cream. Set aside on ice until wanted. Remove carefully from the mold and serve. The filling may be Bavarian Cream if liked.

Fruit Charlotte.—Place in a glass dish a layer of sliced sponge cake or any delicate plain cake. Dip each slice in sweet cream or rich milk. Make a boiled custard in the proportion of 1 quart of milk, 4 yolks of eggs and ¾ cupful of sugar; flavor to taste. Put a layer of ripe strawberries, raspberries, blackberries or sliced peaches well sugared, and alternate with cake until the dish is filled. When the custard is cold pour over the whole. Beat the whites of the eggs to a stiff froth; sweeten, flavor and heap over the top.

Chocolate Meringue.—Dissolve 2 tablespoonfuls of corn-starch in 1 tablespoonful of milk or water. Grate 2 tablespoonfuls of chocolate into a saucepan and add to it 1 pint of milk; stir until perfectly smooth. (An earthen dish is nice for such preparations unless cooked in double boiler; they are not so apt to burn as in tin.) When it is scalding hot pour in the corn-starch and stir until it thickens; then add the yolks of 2 eggs beaten with 2 tablespoonfuls of sugar, and stir until well thickened. Let cook a minute, flavor with 1 teaspoonful vanilla, and pour in a glass dish. Just before serving, when it has cooled perfectly, cover it with a meringue made of the whites of eggs beaten stiff with 2 tablespoonfuls of white sugar and a few drops of vanilla. This may be made with 1 egg, but is not quite as rich.

Apple Meringue.—

1 quart of apple sauce beaten smooth.
½ teaspoonful lemon extract.
1 cupful granulated sugar. 4 egg yolks well beaten.

Mix thoroughly; put in a buttered pudding dish, and bake fifteen or twenty minutes in a quick oven. Beat the 4 whites to a stiff froth with 4 tablespoonfuls of sugar. Spread over the top; brown lightly. Serve with cream. Good cold.

DAINTY DISHES.

Apple Snow.—Take perfectly smooth tart apple sauce beaten to a cream, or the pulp scraped from baked tart apples and beaten smooth. Sweeten well, and to every large cupful add the beaten white of an egg. Beat all together thoroughly with an egg-beater until it is as light as possible. This is nice for dessert with cake, or for tea.

Apple Trifle.(Delicious).—12 apples, sliced; stew to a pulp, beat fine and sweeten well. Add the juice of 1 lemon and part of the grated yellow rind. Beat the whites of the eggs to a stiff froth and whip in with the apples. (The lemon can be omitted.)

Custard.

1½ pints of rich milk. 1 large cupful sugar.
4 egg yolks.

Boil until it thickens. When perfectly cold pour over the apples. They must be stiff to prevent rising in the custard. Lastly, whip ½ pint of rich cream perfectly light and lay over all. Can be made without the cream. Delicious either way.

Molded Apple.—Boil 1 pound of loaf sugar in 1 pint of water five minutes. Add 2 pounds of tart apples prepared as for sauce. Let boil until the mixture grows thick. Add the grated rind and the juice of 1 lemon, or flavor with lemon extract. Press into molds that have been dipped in cold water and not wiped. When the molded apple is turned out ornament by sticking blanched almonds over it. Pour whipped cream or soft custard around it. Compared with Apple Trifle, Molded Apple will be cheaper when eggs are scarce.

Banana Dessert.—Slice bananas and pour over them whipped cream, sweetened and flavored with vanilla; 1 tablespoonful of gelatine dissolved in a little water and whipped into the cream gives some consistency. Serve with sponge cake.

Peach Dessert.—Slice peaches; leave a few hours in sugar; scald and allow to cool. Make a thick sweet custard and turn over them when both are cold. The result will be a delicious dessert.

Fruit Island.—Fill a glass dish half full of any fresh berries or sliced peaches. Put in layers with powdered sugar sprinkled between. Pour over them a hot-boiled custard made in the proportion of 2 eggs and 4 tablespoonfuls of white sugar to 1 pint of sweet milk.

Cupped Rice.—Mold plain boiled rice in teacups. Serve each person with 1 mold; set in a saucer with plain cold-boiled custard poured around it or cream and sugar. The effect is still better for a cupful of raisins to be cooked with the rice before it is molded.

Cream Substitute.—A nice boiled custard may be served with fresh berries and sliced peaches. Sweeten the berries to taste. Serve, and pass the cold custard in a crystal, or china pitcher around with them, allowing each guest to pour over the fruit as much of the custard as they wish. This is a very nice substitute for cream.

Cheese Dish for Tea.—

2 tablespoonfuls butter. 3 eggs.
4 tablespoonfuls bread-crumbs.
½ pound cheese. 1 cupful sweet milk.

Cut the butter and cheese in bits. Put in a bowl with the bread-crumbs. Scald the milk and pour over this; then add the well-beaten yolks and a pinch of salt. Mix, cover and place on the back of the stove, stirring until dissolved; then add the stiffly beaten whites of the eggs. Pour in a buttered pie-plate and bake in a quick oven for twenty minutes. Serve instantly. Mustard may be served with this.

Welsh Rare-bit or Rabbit.—Toast smooth thick slices of bread evenly on both sides. Trim off the crust, lay a thin flat slice of cheese on each slice of bread; set them in the oven in a clean dripping-pan until the cheese is thoroughly melted. Serve at once.

Cheese Fondu.—Melt together over the fire 1 tablespoonful

of butter and 1 tablespoonful of flour. Stir until the mixture bubbles, adding a gill of rich milk or thin cream. When perfectly smooth and thick, mix in gradually 3 heaping teaspoonfuls grated cheese, and season slightly with salt and Cayenne pepper. Turn into a cool dish and stir in the beaten yolks of 2 eggs. Whip the whites of 3 eggs to a stiff froth and add at the last moment, beating gently, not stirring, that they may not be broken down too much. Bake in the dish in which it is to appear at the table, buttering it well and leaving room for the fondu to rise. A delicate golden brown over the whole surface is the signal to remove and serve. Have a quick oven.

Potted Cheese.—Cheese that has grown dry or begun to mold can be turned into a very delicious compound by the following process: Remove all the moldy portions; if dry, grate it; if not, pound smooth with a wineglass of sherry, a teaspoonful of white sugar to each pound. When the whole is a smooth paste, press down tight in small pots or jars and lay a paper dipped in brandy on the top, or else turn hot melted suet over it until the surface is completely covered; 1 tablespoonful of butter added to each pound of cheese, while rubbing smooth, will make the compound rich. This is very nice to spread over bread and butter, and will keep several years. It is much better for use when a year old than freshly made. Keep in a cool dry place.

Cheese Tarts.—Cheese, grated and seasoned in the proportion of the yolk of 1 egg, ¼ teaspoonful made mustard, ½ teaspoonful white sugar, 1 saltspoonful salt, and a dash of Cayenne pepper to 2 heaping tablespoonfuls of grated cheese may be baked in small patty-pans lined with puff-paste. Fill them half full. They will be lighter and puffier if the white of the egg is beaten stiff and stirred in just before filling into the patty-pans. Serve hot.

Dutch Cheese or Cottage Cheese.—Set a pan of curded milk on the back of the stove and let heat slowly; boiling will toughen the curd. When the curd is separated from the whey take off, pour into a bag or piece of muslin and hang on a nail to drip until next day. Chop up the ball of curd and work smooth with salt, pepper and cream or butter to taste. Mix with the

hands and make into small balls, or press in a dish and slice off to serve.

Smear Kase.—Make as above, but mix very soft and smooth, using cream or sweet milk enriched with butter.

Cream Cheese.—Take 1 quart of thick sour cream; mix in 1 level tablespoonful of salt. Tie in a piece of muslin and hang in a cool place to drip for three days.

English Cream Cheese.—Take 1 quart of cream; if not desired very rich add 1 pint of milk. Set the dish in hot water and warm the cream almost to boiling point. Remove and add 1 tablespoonful of rennet; let stand till thick, then break slightly with a spoon and tie in a thick cloth, press lightly with a weight for one-half day, tie in a finer cloth, rub powdered salt over the cloth, and hang up for a day or two.

Lemon Syrup.—Put 3 pounds of white sugar in a preserving kettle. Cover with 1 quart of water. Boil until it is a clear syrup, stirring frequently. When cool add 1 ounce of citric acid, and 2 teaspoonfuls of oil of lemon. Bottle immediately.

Orange Syrup.—Squeeze out the juice of fresh oranges; to 1 pint of the juice put 1½ pounds of sugar. Set over a moderate fire. When the sugar has dissolved, drop in the peel of the oranges, and let boil slowly ten minutes. Strain through a flannel bag. Do not squeeze the bag or the jelly will not be clear. Bottle, cork and seal. Very nice to flavor puddings, etc.

Lemon Syrup can be made in the same way only using 1¾ pounds sugar to 1 pint of lemon juice. Wring the flannel bag out of hot water before straining.

Simple Syrup Used for Hot Cakes, etc.—½ pint of water to each pound of sugar. When it is thoroughly dissolved set over a gentle fire and let boil half an hour. When clear and boiling hot, spread a wet napkin over a bowl and strain the syrup through. Some like to flavor this with rose, cinnamon, nutmeg or even lemon.

Nevada Mountain Honey.—

1½ pints of water. ½ ounce alum.

Put in a kettle and boil. Add to this 4 pounds white sugar. Boil three minutes after it has dissolved. Skim. Strain while

hot. Take 3 drops of oil of rose to ½ pint of alcohol, and put 1 large teaspoonful of this to the above mixture. An excellent imitation of honey, and a fine article for sale.

Artificial Cuba Honey.—

10 pounds brown sugar. 1 quart water.
2 pounds old bee honey. 1 teaspoonful cream-tartar.
2 teaspoonfuls gum Arabic.

Mix and boil three minutes. Add to this 1 quart of water beaten up with 1 egg, and continue boiling five or six minutes, removing any scum that may rise. Take from the fire, and when nearly cold, add 2 pounds more of bee honey, 1 teaspoonful essence peppermint, 2 teaspoonfuls extract rose. One-half the recipe is a good quantity.

Lemon Honey.—

Yolks of 6 eggs and whites of 2.
Juice of 6 lemons, grated yellow rinds of 2.
1 cupful of butter. 1 pound of lump sugar.

Mix thoroughly and set the bowl containing the mixture in a sauce-pan of boiling water. Stir until it is of the consistency of honey.

It will keep two weeks or more in a cool place, and is a very nice filling for layer cakes, tarts, or may be served with bread and butter for tea.

Lemon Butter.—Juice of 1 large lemon; dissolve in this 1 large cupful of white sugar, stirring it continually over the fire and taking care not to burn. Then add 2 eggs beaten separately. As soon as the mixture becomes thick, remove from the stove. This can be used in the same manner as Lemon Honey.

BLANC-MANGE.

Rules used in the cooking of custards will be found applicable to the preparation of blanc-mange.

Blanc-mange is made of a great variety of materials such as arrow-root, gelatine, farina, corn-starch, etc., and may be served with cream, or various sauces, preserves, or diluted fruit jellies. Whipped cream is a very delicious accompaniment. Boiled custard is preferred as sauce by many. Cream and sugar with plum jelly

is extra nice. Plum jelly is always nice for blanc-mange or corn-starch.

Molds of various kinds are used. One of the most ornamental is a grooved cake tin with a tube in the center. Whipped cream or ornamental froth can be filled in this opening and heaped around the outer edge. Molds where gelatine is used should be dipped in hot water before using and not wiped, that the contents may turn out easily. For corn-starch this is not necessary.

Ornamental Froth for Blanc-mange or Creams.—Beat the whites of four eggs to a froth with 1 tablespoonful of sugar. Stir in ½ pound of preserved raspberries, strawberries or cranberries. Beat well together and turn around blanc-mange or creams.

Gelatine Blanc-mange.—

1 quart of rich milk or cream.

1 ounce gelatine dissolved in enough warm water to cover it.

⅓ cupful white sugar.

Put over the fire and stir until thoroughly mixed and melted. Let come to boiling point. Flavor with 1 teaspoonful lemon or vanilla. Turn in a bowl and stir until almost cold. Pour into a mold and put in a cool place. Turn from this and serve with any blanc-mange dressing.

Arrow-root Blanc-mange.—

2 tablespoonful arrow-root. 2 eggs.

1 quart sweet milk.

Sweeten the milk to taste, scald and stir in the eggs and arrow-root beaten together, flavor with orange syrup, vanilla or lemon. Let boil up a minute stirring continually. Pour into a mold or molds to cool. Serve with any of the sauces given for Blanc-mange.

Isin-glass Blanc-mange.—1 ounce white isin-glass, soaked an hour or two in milk enough to cover. Scald 1 quart of milk and add the soaked isin-glass, stir constantly until it is dissolved; a double boiler, or its substitute, a pail set in a kettle of boiling water should be used. Sweeten to the taste with loaf sugar and flavor with stick cinnamon, broken, or a vanilla bean; these can be removed; if extracts are used add when the blanc-mange is partly cool. Let boil up, stirring constantly. Pour into molds

and set away to harden, or use a grooved cake pan with a tube in the center for a mold. Serve with cream and sugar and plum jelly, or with fruit juice, etc.—See hints at head of chapter.

Calfe's Foot Blanc-mange.—Boil 4 feet, previously cleaned in 5 quarts of water without any salt. When the liquor is reduced to 1 quart, strain and mix with 1 quart milk, flavor with stick of cinnamon, broken, or a vanilla bean. Boil in ten minutes. Sweeten to the taste with white sugar, remove the spice and fill the molds. Set away to cool. Nutritious for invalids.

Rice Flour Blanc-mange.—4 tablespoonfuls of ground rice, with ½ pint of cold milk; stir into this 1 quart boiling milk, add grated rind of 1 lemon and half the juice; a blade of mace and white sugar to the taste. Boil seven or eight minutes stirring constantly (use a double boiler or substitute). Take from the fire when cool, add: whites of 3 eggs beaten stiff. Stir constantly till the boiling point is reached. Then pour in molds or deep cups and let remain until cold. Delicious food for invalids. Serve plain or with preferred accompaniments.

Rice Blanc-mange.—Boil 1 teacupful of rice with a blade of mace, ½ nutmeg, broken, or 1 stick cinnamon, in 1 pint of water. Season with 1 teaspoonful salt. When it has boiled nearly dry, add sufficent milk to prevent burning and ½ cup white sugar. Let boil until thoroughly soft, stirring frequently. Dip the molds or cups in cold water and turn in the rice without drying them. Let remain in these until perfectly cold; it is best made the day before using; turn in dessert dishes, ornament with marmalade or jelly, cut in slices and serve with sweetened cream.

Almond Blanc-mange.—Blanch ½ pound of almonds weighed in the shell. Pound to a paste with 1 tablespoonful of rose water, or orange water (more flavoring if liked), and lumps of loaf sugar, adding a lump for every 3 or 4 almonds and pounding only a few at a time; a mortar is good for this. Put this paste into 1 pint of milk. Add to this 1 ounce of gelatine, previously soaked an hour in enough milk to cover it. Stir over the fire until thoroughly dissolved and boiling hot, then pour in 1 pint of cream; milk will answer. Let boil up (strain through a muslin cloth, if wished very nice) stir until partly cool, and pour into molds. Orange syrup

would be delicous with this. Fruit juices or whipped cream equally so, or cold cream sauce.

Corn-starch Blanc-mange.—

1 pint of milk. 3 tablespoonfuls sugar.
2 tablespoonfuls cornstarch. Butter size of walnut.
Flavoring. Pinch of salt.

Boil the milk with the sugar in it, mix the corn-starch with a little extra cold milk, or water, stir in the boiling milk and let cook a minute or two. Remove from the fire and beat in the butter to whiten it. Pour in molds to cool. Turn from the molds when cold and serve with sweetened cream. Cold cream sauce or diluted fruit jelly. A couple of peach leaves boiled in the milk gives a delicate flavor. 1 egg, beaten separately may be added if wished. Stir the stiffly beaten white in the blanc-mange after removing from the fire. If the egg is used omit the butter.

Tapioca Blanc-mange.—

½ pound tapioca, soaked in 1 cup of cold water, 4 hours or over night.

1 pint rich milk. ¼ cupful sugar.

2 teaspoonfuls vanilla or almond extract, a pinch of salt. Heat the milk and stir in the soaked tapioca, add sugar and salt, boil slowly fifteen minutes, stirring constantly, remove from fire and beat until nearly cold. Flavor and pour into molds previously dipped in cold water. Turn out and serve with sweet cream, boiled custard, or cold cream sauce.

Sago Blanc-mange.—(Same as above substituting sago for tapioca).

Farina Blanc-mange.—

1 quart new milk. 4 tablespoonfuls farina.
½ spoonful salt. 2 tablespoonfuls sugar.

Heat the milk to boiling point in a double boiler, or pail set in a kettle of boiling water. Mix the farina with a little cold milk or water, stir in, add other ingredients and boil fifteen minutes, stirring constantly. Pour into molds wet in cold water. Serve with any desired accompaniment.

Chocolate Blanc-mange.—

1 quart of milk. 1 ounce gelatine.

¾ cupful sugar. 2 teaspoonfuls vanilla.
5 tablespoonfuls chocolate, grated.

Reserve 1 cupful of milk and soak the gelatine in it not less than one hour; the same amount of isinglass may be used instead. Boil the remainder of the milk and stir in the chocolate; then add the dissolved gelatine, the sugar and flavoring. Beat until partially cool, pour in a mold wet in cold water. Serve with whipped cream, sweetened cream or boiled custard.

Cream Fruit Blanc-mange.—

1 quart of raspberries, strawberries or blackberries.
½ package Cox's gelatine, soaked one hour in
½ cupful water.
1 large cupful white sugar.
1 pint sweet cream; rich milk will do.
½ cupful boiling water.

Crush the berries to extract the juice and stir into this the soaked gelatine and the sugar. Pour in the ½ cupful boiling water, stir thoroughly, strain, and mix with it the pint of cream; turn in a mold; set in a cool place, on ice if possible, to form. Take from the mold and serve plain or with whipped sweet cream; or use a grooved cake-tin with a tube for a mold, and fill the opening left by the tube with the cream, or pass around with it cold-boiled custard in a glass pitcher. Cold cream sauce or sweetened cream may also be used.

Corn-starch Fruit Blanc-mange.—Take any kind of berries, currants or cherries; express the juice and use ⅔ juice and ⅓ water. Let boil up, strain and sweeten to taste. Mix corn-starch in a little cold water in the proportion of 2 tablespoonfuls of the starch to 1 pint of the juice. Let it boil up and turn into a deep dish or mold, to cool, or into small molds. Serve with whipped cream, boiled custard, or sweetened cream, cold cream sauce, or sweetened milk. Another change is to leave the fruit in the blanc-mange, and proceed in the same manner. Do not strain the juice before stirring in the corn-starch.

Farina Fruit Blanc-mange.—This can be made after the above recipe for Corn-starch Fruit Blanc-mange, substituting farina in place of corn-starch for thickening, in the proportion of

2 tablespoonfuls to 1 pint of juice. Boil this fifteen minutes, stirring constantly. Mold and serve in same manner.

Irish Moss Blanc-mange.—

½ cupful Irish moss to 1 quart sweet milk.

Set it in a pail in a kettle for one-half hour. Add a wine-glass of rose-water; strain and mold. Put in a cool place. Serve with cream.

Cream Peach Blanc-mange.—1 once of gelatine or isinglass dissolved in 1 pint of the juice of canned peaches; sweeten with white sugar to the taste. Stir over the fire for twenty minutes, stirring constantly. Skim, if necessary, and pour into ½ pint cream (rich milk will do if cream is not convenient, but is not as nice). Stir until cool, pour into a mold wet with cold water and set in a cool place. Serve plain or with cold cream sauce or plain sweet cream. Cherries, quinces, berries or any other kind of canned fruits can be made into a Cream Fruit Blanc-mange in the same manner; some, of course, requiring more sugar than others.

Harlequin Blanc-mange.—A deep, small-sized, square bread-pan can be used as a mold if a "brick" mold is not convenient. Put ½ pint of milk with a pinch of salt in a pail and set into a kettle of boiling water. Dissolve 1 tablespoonful of corn-starch in a little cold milk or water. When the milk boils add the corn-starch; when thickened take from the fire, flavor to taste with a few drops of vanilla, pour into the mold. Rinse the pail, pour in another ½ pint of milk and put on to boil. Proceed the same as before; flavor with rose-water, first coloring the milk with enough currant jelly to give a pretty pink, or use confectioners' coloring; turn this over the white. For the next ½ pint of milk, beat the yolk of 1 egg with the corn-starch before adding to the scalded milk, flavor with lemon, put on top of the pink. Put 1 table-spoonful of grated chocolate and 1 tablespoonful granulated sugar into the last ½ pint of milk, thicken with corn-starch as before, turn into the mold. When cool cut in slices and serve with sugar and cream. Very nice for a company-tea or a children's party.

Harlequin Blanc-mange may be made by alternating layers of plain Corn-starch Blanc-mange and Fruit Blanc-mange in a mold. When cold turn this out of the mold upon an ornamental glass

and heap whipped cream around it. Cream and sugar may be substituted for this.

Bird's Nest.—Make a plain blanc-mange, almost any variety; gelatine, corn-starch, farina or any other. Empty 9 or 12 egg shells (save them up from cooking) by pouring the original contents through a small opening in the little end of the egg. Rinse the interior carefully in cold water, then fill with the blanc-mange, while warm, and set in a pan of flour with the open end up that they may not be overturned. Next morning fill a large glass dish $\frac{2}{3}$ full of any kind of jelly; $1\frac{1}{2}$ pints will be needed. Break the shells from about the blanc-mange and pile them upon the jelly (which should be warmed enough to mold in shape) as soon as it is firm enough to bear them. Cut narrow strips of orange or lemon peel and boil until tender in a syrup of sugar and water. Arrange these around the eggs, warm the reserved $\frac{1}{2}$ pint of jelly so that it will run, not getting hot, and pour over the whole. This may be made without the jelly, simply pouring a boiled custard over all. A pretty dish for a childrens' party, or a company-tea.

Ivory Blanc-mange.—Soak 1 ounce of gelatine for ten minutes in a little cold milk, stirring constantly until it is dissolved, or the dish containing it may be set over a boiling tea-kettle for a few minutes. Remove and add 1 small cupful sugar, and beat in 2 or 3 tablespoonfuls apple jelly previously melted. This will give the ivory tint besides flavoring delicately.

Snow Pyramids.—Beat the whites of 6 eggs to a stiff froth. Add 1 cupful of currant, or any other jelly, and whip together again. Fill the required number of saucers half full of cream, and drop in the center of each one a little pyramid of the whipped jelly and eggs. Whipped cream may be used instead of liquid cream in the saucers.

CREAMS.

TAPIOCA CREAM.—

3 tablespoonfuls pearl tapioca, soaked over night in 2 cupfuls of water.

In the morning boil 3 pints of milk and stir in

3 tablespoonfuls of corn-starch, blended with a little water.

3 egg yolks beaten with — A pinch of salt.

6 tablespoonfuls sugar. — 1 teaspoonful lemon essence.

Add the tapioca. Stir until it thickens. Pour into a pudding-dish. Whip the 3 whites of eggs to a stiff froth with 1 tablespoonful sugar and a few drops of lemon essence, and turn over the cream. Set in the oven until the meringue turns a delicate golden brown. Serve cold.

Tapioca Jelly.—See Invalid Cookery.

Tapioca Cream (II).—2 tablespoonfuls tapioca, soaked one hour in 1 cupful cold water or milk. Put it in 1 quart of boiling milk. Cook one-half hour, then add

3 egg yolks, beaten with — $\frac{2}{3}$ cupful white sugar.

Stir these into the milk and cook three minutes longer. Have the whites beaten to a stiff froth. Remove the dish from the fire; stir in 1 teaspoonful lemon or vanilla and the beaten whites. When well mixed, pour into molds. Serve cold; cream and sugar may be passed around with it if desired.

Chocolate Cream.—Break up 2 ounces of sweetened chocolate in a tin basin set over boiling water, and to it add gradually 1 pint of milk. Stir until perfectly smooth, and scalding hot, then add 3 eggs, well beaten, stirring until creamy. Flavor with vanilla. Toast slices of any light, common cake and pour the hot cream over them. Serve cold. Or, omit the cakes, simply allowing the cream to become cold, and serve alone. This rule

may be varied and made larger by adding 1 pint of milk; then pour the cream into cups and bake. Set the cups in a dripping-pan nearly full of hot water. Serve cold.

Chocolate Cream (II).—

½ cupful vanilla chocolate, grated.
4 egg yolks, or 2 whole eggs.
½ cupful sugar.
1 pint cream (rich milk may be used).

Stir all together in a tin basin; set over boiling water; when smooth and thickened add 1 ounce of isinglass, previously dissolved in warm water to cover it. Remove from the fire; stir in ½ cupful whipped cream and pour into a mold. Set in a very cold place, and serve cold as possible.

Lemon Cream.—

1 lemon, grated rind and inner pulp cut fine.
1 cupful sugar. 1 cupful water.
½ cupful butter. 2 eggs.

Let the other ingredients come to a boil, stirring frequently, before adding the well-beaten eggs. When it thickens take from the fire and let cool before serving. It is delicious. If eggs are not plenty, use 2 eggs and a tablespoonful of common flour mixed with a little water. Serve in glasses.

Orange cream may be made in the same manner.

Orange Cream.—

1 orange, juice and grated rind.
1 cupful white sugar.
1 pint of sweet cream (rich milk may be used).
4 yolks of eggs.

Stir thoroughly; heat the cream to boiling and pour in, stirring until perfectly cold. Flavor with orange water. A pretty addition to this is to pour the cream in small glasses. Whip the whites of the eggs to a stiff froth with a tablespoonful of sugar, flavoring with a few drops of orange water.

Almond Cream.—Scald 1 pint of cream in a tin basin set over boiling water, breaking in it 1 stick of cinnamon and a blade of mace; 2 ounces of blanched almonds. Remove the spice, sweeten the cream to taste, and pour over the almonds, stirring

slowly until smooth; then stir over boiling water as before until it thickens. Do not let it boil. Pour in glasses and let cool. 1 egg beaten thoroughly and added to this will render the cream of more consistency.

Snow Cream.—Beat the whites of 4 eggs to a stiff froth; stir in 1 tablespoonful of rose-water, beat together, then 1 pint of thick sweet cream. This is delicious served for dessert, with maccaroons or other sweetmeats.

Winter Snow Cream.—Sweeten 1 pint of cream very sweet; flavor with lemon or vanilla. Let stand till very cold. When ready for dessert beat new fallen snow into the cream until it is stiff enough to stand alone. Serve immediately. Very rich milk may be used as a substitute, but is not as nice.

Caledonia Cream.—

½ glassful raspberry jelly. ½ glassful currant jelly.
½ cupful white sugar. 2 whites of eggs.

Put all in a bowl and whip steadily with an egg-beater until it is perfectly light and foamy. Heap up in an ornamental glass dish. This is a very ornamental cream, and economical.

Burnt Cream.—Boil 1 pint of cream with a stick of cinnamon, a little lemon peel, and 1 cupful of white sugar. Remove from the fire and pour slowly over the yolks of 4 eggs, stirring until half cold. Remove the spice. Pour in a dish. When cold strew granulated sugar thickly over the top and brown with a salamander, or a clean fire shovel heated red hot, and held over the top until it is browned. Vanilla extract may be substituted for the above flavoring.

Burnt Cream (II).—Make a rich boiled custard flavoring to suit. When cold sift sugar thickly over the top and brown as above.

Velvet Cream.—

1 quart sweet cream. 1 package Cox's gelatine.
1 cupful granulated sugar.

Soak the gelatine in 1 cupful of cold water until partly dissolved, then set over the fire until thoroughly heated through, stirring until perfectly smooth. Strain through a sieve if wished very velvety. Whip the cream, adding the gelatine slowly. Flavor

with almond or any preferred extract. Turn into a mold previously dipped in hot water. Very delicate and true to its name.

Rock Cream.—Boil 1 cupful of rice in new milk until soft and nearly dry. Sweeten with powdered sugar and pile upon a dish. Lay over it lumps of jelly, or preserved fruit of any kind. Whip the whites of 3 eggs to a stiff froth with 1 tablespoonful of white sugar, and a few drops of any preferred flavor. Add to this, when beaten, 1 tablespoonful of thick sweet cream. Drop this over the rice, giving it the appearance of a drift of snow. Very ornamental and delicious.

Rice Cream.—

1 cupful rice boiled soft but not to a paste.
2 cupfuls of sweet milk. 4 eggs.
1 cupful sugar. Vanilla extract.
1 cupful whipped cream.

Beat the eggs; add sugar and vanilla. Scald the milk and pour over the eggs. Let cook until it thickens. Set in a kettle of boiling water in a basin, and stir continually while cooking. While still hot beat in the rice, and let it get nearly cold before adding the whipped cream. Set to form in a wet mold. Put in a very cold place. Turn out on a glass dish and serve with lady fingers, or other light cake, and rich pickled peaches. Whipped cream or whipped syllabub, or custard, may be turned around the mold of cream when served.

Italian Cream.—

1½ pints milk. 1 cupful sugar.
½ box gelatine dissolved in ½ pint water.
1 wineglassful rose or orange water.

Beat all together half an hour. Pour in a mold to form. Serve with some kind of preserves and light cake. Cheap and good.

Spanish Cream.—

½ box of gelatine, dissolved in
1½ pints of milk; boil and stir in
3 yolks of eggs; add
3 tablespoonfuls of sugar; boil again.

Beat the whites to a stiff froth and stir in, after removing the

cream from the fire. Flavor with orange or almond. Pour in a mold and cool slowly.

Banana Cream.—Remove skins from 5 large bananas, and rub them smooth with 5 tablespoonfuls of white sugar. Beat ½ pint of cream to a stiff froth, add the pounded fruit, and a little lemon juice. Mix well and add ½ ounce of Cox's gelatine previously dissolved in enough rich milk to cover it. Whisk all together gently and mold. Cream and sugar may be served with this.

Corn-starch Lemon Cream.—

1 quart water. 1 cupful sugar.

4 large tablespoonfuls corn-starch.

Juice of 3 large lemons.

Dissolve the starch and sugar in the lemon juice. Pour in the boiling water. Let cook several minutes, stirring constantly. Mold this before serving. The white of 1 egg, whipped stiffly with 1 tablespoonful of sugar, may be spread over the top if desired. Serve cold with cream and some preserves, or jelly, or else perfectly plain.

Peach Cream.—

1 can peaches. 1 quart of milk.

4 eggs. 1 cupful powdered sugar.

½ package gelatine soaked two hours in ½ cupful cold water.

Beat the yolks of the eggs with the sugar. Boil the milk. Stir in the yolks and remove from the fire. Dissolve the soaked gelatine in a little boiling water, and stir gradually and thoroughly into this custard.

Take the juice from the peaches, add half as much water and 1 cupful of sugar. Cook gently until it thickens, first dropping in the peaches. Dip a mold in cold water. When the cream is partly cold pour in 1 cupful of the cream, then a layer of the peaches cooled and cut in quarters, then more cream, alternating in this fashion until the mold is full. Stand several hours in a very cold place; turn out on an ornamental glass dish and pour around it the boiled syrup, and a stiff meringue made of the whites of the eggs beaten with a little sugar; or simply arrange the peaches in the bottom of a glass dish and pour the cream over

them, serving the syrup as a sauce, and making use of the whites of the eggs in making some delicate cake to be sent to the table with the cream.

Oriental Cream.—

1 quart new milk. 1½ cupfuls sugar.
1 lemon, juice and grated rind.
4 eggs. 1 pint cold water.
2 ounces gelatine. 1 glass of rose-water.

Scald the milk in a pail set in a kettle of boiling water, adding to it the grated yellow rind of the lemon, the eggs well beaten and ½ cupful sugar. Stir rapidly four or five minutes until the custard thickens smoothly. Then set the pail in a vessel of cold water, stirring a few moments. Have the gelatine soaking in the pint of cold water for an hour. Set over the fire and cook, stirring until it is dissolved. Add to this the juice of the lemon and the 1 cupful of sugar. Set it upon ice to cool, and beat with an egg beater to a froth. Add the custard a little at a time, and when it is all beaten in, pour over it the rose-water and beat a few minutes more. Fill 2 molds that have been wet with cold water and set away to cool for next day. Serve it with whipped cream, preserved strawberries or peaches.

Bavarian Cream.—

1 quart of cream or milk. 4 eggs.
½ box of gelatine. 1 coffeecupful sugar.
2 teaspoonfuls vanilla.

Boil the sugar to a syrup in a little water. Dissolve the gelatine in enough water to cover it. Scald the milk and turn in the gelatine, beaten yolks, syrup and flavoring. Remove from the stove and stir in the stiffly beaten whites. Turn into a wet mold and cool. Serve cold with or without strawberries, peach preserves or plum jelly.

Strawberry Cream (I).

1 quart of ripe, hulled strawberries.
1 cupful white sugar.

Set over a moderate fire and stew gently, covering the saucepan closely, and stirring occasionally. When the fruit has stewed ten minutes, remove and rub through a sieve with the back of a

wooden spoon. Set it away. When cool, stir in ½ pint of thick cream. Place on ice until thoroughly cool, and serve with a garnishing of large whole strawberries.

Raspberry Cream.—

1 pint red raspberries. 1 pint whipped cream.
½ package gelatine soaked in ½ cupful cold water.
1 cupful powdered sugar dissolved in
1 cupful boiling water. 4 egg-whites.

To this add the soaked gelatine, stir and set aside to cool. Beat the whites of the eggs stiff and when the jelly is growing firm whip this into the frothed whites. Stir in the berries and turn into any mold, plain or fancy. Turn out on an ornamental glass plate and heap the freshly whipped cream about it.

Strawberry Cream (II).—Make in the same manner as the Raspberry Cream given below.

Raspberry Cream (II).—Make the same as Strawberry Cream No. I.

Gooseberry Cream.—Stew 1 quart of gooseberries with 2 cupfuls of white sugar. When done, strain through a sieve. Make a boiled custard as follows: 1 quart of milk, 3 eggs; sweeten and flavor to taste, and stir the gooseberries through this. Serve in a deep glass dish. ½ cupful of cream may be whipped and piled over the top if the dish is wished especially nice.

Fruit Creams.—Take any kind of stiff preserves or jam and put in the bottom of a glass dish. Make the Snow Cream or the Italian Cream, and when it is nearly cold turn over the fruit. Serve cold.

Whipped Cream.—

1 pint thick cream. 1 small cupful white sugar.
1 wineglass of rose-water, or some other flavoring.

Mix and put the dish on ice for an hour, or set for the same length of time in a pan of cold water, as cream whips much better when chilled. Whip with an egg-whip. Put the froth, as fast as it rises to drain on a sieve placed over a deep dish. If large bubbles rise, stir in and whip over again. Whip over the cream that drips. When no more froth rises, heap the cream in a glass dish, or serve in small glasses. Set on ice, if possible, a short time before

serving. Delicious filling for Charlotte Russe or very dainty to serve with delicate cakes of any kind.

Whip Syllabub.—

1 pint thick, sweet cream.
6 tablespoonfuls powdered sugar.
2 lemons, juice of 2 and grated rind of 1.
2 tablespoonfuls rose-water.
2 whites of eggs, stiffly beaten.

Beat all together with an egg-whip. Put plum or any other jelly in the bottom of glasses and fill them with froth as fast as it rises.

Lemon Snow.—

1 box Cox's gelatine dissolved in
3 cupfuls boiling water.
Juice of 3 lemons.
1½ cupfuls sugar.

When nearly cold, stir in the whites of 4 eggs, beaten stiff. Put in the dish, set on ice or in cold water. Garnish with small squares of red jelly before sending to table.

White Mountain.—

3 cupfuls milk.
1 cupful sugar.
4 eggs.
1 teaspoonful lemon extract.
1 tablespoonful corn-starch, or flour.

Boil the milk. Beat the whites of eggs with 3 tablespoonfuls of sugar, extra, and the lemon extract. Put in the boiling milk to cook. Turn with a large ladle and lift carefully out. Beat the yolks, sugar and corn-starch together smoothly, and stir into the milk. Let boil and flavor with an extra teaspoonful of lemon extract. Cool and put in a handsome shallow glass dish, heap the cooked whites in the center. Keep in a cool place until served. Red sugar may be sprinkled over the top if wished.

Ice Cream & Sherbet.

ICE CREAM.—This popular dainty is more easily prepared than housewives generally think. A patent freezer is not essential. A method for freezing can easily be arranged. A mixture of 6 quarts of pounded ice to 1 quart of rock salt placed in a tub or large pail; place in this the dish containing the cream to be frozen; keep it constantly in motion, at the same time stirring the cream. Have care to keep the ice well up around the dish and the cream will be soon ready to serve, *i. e.*, if the quantity be small. After the method given above do not undertake to freeze more than 2 quarts at a time.

For larger quantities arrange the tub and pail as above, putting in the pounded ice and salt in layers and packing firmly about the inner vessel. Pour the custard or cream in, covering closely. Turn the pail for about five minutes, then open carefully and stir it well, removing all the congealed cream from the bottom and sides. Beat for five minutes; cover again, pack ice and salt upon the lid; cover with several folds of blanket or carpet and leave an hour. Open again carefully, turn off brine, if necessary; scrape the cream from the sides and beat as before. Fill the tub with ice and salt, packing the same over the top of the freezer. Cover with the blanket and leave it four or five hours. Then pour off the brine, if necessary, and add ice and salt. When taken from the ice, wrap a towel wrung from hot water around the lower part of the freezer, and turn out a solid column of smooth velvety cream. If not wanted for use at once empty the tub, set in the freezer and pack around with finely broken ice. If to be served in molds fill closely with the frozen cream, fasten securely and bury in ice and salt for an hour. Remove, wipe off carefully, roll

them for an instant in a towel wrung from very hot water and turn out. Serve at once.

This method can only be employed where the foundation of the cream is made of a custard of milk and eggs. Where pure cream is used, and in some of the fancy creams, the freezer must be kept in almost constant motion and the cream beaten and stirred frequently, as in the first rule. Freezing twice is often resorted to in order to give the desired smoothness, even where molds are not used. Wash out the freezer and return the frozen cream. Pack in fresh ice and salt, and freeze one hour longer.

Almost any flavoring essence may be used, and the cream or custard should be sweetened very sweet, as the process of freezing extracts much of the saccharine matter.

Dishes for Ices.—Modern glass is miraculously tough, still now and then a dish will crack suddenly when filled with frozen cream. A good way to prevent this is to lay a piece of wet blotting paper in the dish about fifteen minutes before it is needed. Evaporation will soon cool it thoroughly, and ice or ice cream may be laid in it without danger.

Cochineal coloring may be used for pink creams.

Lemon Ice Cream.—

2 quarts thick cream. 1 pound white sugar.
3 lemons, juice and grated rind.

Mix together, beat well, let stand half an hour. Beat again, pour into the freezer and freeze after the first rule given at beginning of this department. Freeze twice if not smooth at the first freezing.

Lemon Ice Cream (II).—Another recipe for lemon ice cream is: 1 gallon fresh milk. 2 pounds sugar.
4 eggs, well-beaten. 1 tablespoonful lemon extract.

Mix and freeze after the second method. Juice and grated rind of 2 lemons may be used instead of the extract.

Vanilla Ice Cream.—Scald 1 quart milk with 1 sheet of isinglass broken in bits and 1 vanilla bean. When cool, strain, mix with 1 pint of cream whipped to a froth. Sweeten with ½ pound of white sugar and freeze. If extracts are used for flavoring do not boil them in, but add at the last moment.

Vanilla Ice Cream (II).—Make exactly after rule given for Lemon Ice Cream (II), substituting vanilla for lemon extract.

Chocolate Ice Cream.—

1 gallon fresh milk. 2 pounds brown sugar.
4 eggs, well-beaten. ⅔ cupful grated chocolate.

Heat 1 pint of the milk and dissolve the chocolate in this. Mix all together and freeze after second method given at beginning of chapter. Flavor, if wished, with 1 tablespoonful vanilla added at the last moment.

Chocolate Ice Cream (II).—

1 quart cream. 1 pint of milk.
1 cupful of brown sugar.
2 tablespoonfuls grated chocolate.

Heat the pint of milk and dissolve the chocolate in this. Beat the cream to a froth, stir in the milk and sugar. Flavor with vanilla. Freeze after the first method. Let it remain after the last packing for two hours.

Rose Ice-cream.—

1 quart of cream. 1 cupful white sugar.

Flavor strongly with rose extract; color with cochineal coloring to the desired tint. Freeze after the first method. This is very nice to serve with chocolate ice-cream. This may be made plainer by taking the rule given for Lemon Ice-cream II., substituting rose flavoring for vanilla, and using the cochineal coloring.

Corn-starch Ice-cream.—

1 pint milk. Yolks 2 eggs.
1 cupful white sugar. 1 tablespoonful corn-starch.

Scald until it thickens. When cool add 1 pint of whipped cream, the stiffly beaten whites of the 2 eggs and 1 cupful sugar. Flavor to suit—lemon, vanilla, rose, almond, etc. Freeze after the Rule II., given at head of chapter. If cream is not to be had, beat 1 quart of milk, at the first adding ½ tablespoonful of corn-starch extra, and the beaten whites of eggs.

Peach Ice-cream.—Slice enough mellow peaches to make 2 quarts. Mix them with 1 pound of white powdered sugar. Let stand two hours, then add 2 quarts of cream well whipped. Mix and freeze. 1 quart of milk may be substituted for 1 of cream.

Strawberry Ice-cream.—

1 quart of strawberries. 1 pint sugar.
½ pint cream. ½ pint of milk.

Mash the berries and sugar together; add the cream and rub through a fine strainer into the freezer.

Fruit Ice-cream.—Fruit ice-creams of all kinds can be made in the above manner. Crush all the small fruits with the sugar, being guided as to the amount of sugar by the acidity of the fruit. If large fruits are used, such as pears, pine-apples, peaches, apples, etc., grate them. Mix with the sugar and proceed as for Strawberry Ice-cream.

Coffee Ice-cream.—

1½ pints cream. ½ pint strong coffee.
12 tablespoonfuls sugar.

Mix the coffee and the sweetened cream. Freeze. When frozen beat light with a wooden spoon. ½ pint of milk may be substituted for ½ pint cream.

Tea Ice-cream.—Make in the same manner as Coffee Ice-cream, scanting the ½ pint tea, and correspondingly enlarging the measure of cream and milk.

Almond Ice-cream.—

½ pound of almonds, weighed in the shell.
2 ounces bitter almonds. ¾ pound white sugar.
1½ pints of milk. 4 eggs.

Blanch the almonds and pound with 1 tablespoonful rose-water until they are a smooth paste. Add to these the eggs, well-beaten. Place over the fire and stir constantly until it thickens; do not let it boil. Strain into a freezer. When quite frozen pack into a mold; set it in ice until wanted for use. Turn out upon a glass dish to serve, and garnish with fruit preserved in fine syrup.

Strawberry Ice-cream.

1 quart strawberries. 1 quart cream.
¾ pound powdered white sugar. Juice of 1 lemon.

Mash the fruit through a sieve, and take out the seeds; then mix with the other articles and freeze. Stir in a little fresh milk if desirable, to freeze quickly.

Pine-apple Ice-cream.—

1 large pine-apple. 1 pound white sugar.
1 quart sweet cream.

Peel, slice and mince the pine-apple very fine. Mix the sugar with it, and let lie two hours. Rub it through a sieve, pressing out all the juice. Stir cream and juice together.

Tutti Frutti Ice-cream.—When a plain cream of any kind is partly frozen, fruit of any variety, chopped fine, may be added. Use about the same quantity of fruit as of ice-cream. Chopped citron, raisins, figs, any candied fruit may be added. After adding fruit freeze again. Whipped cream served with this is delicious.

Lemon Sherbet.—

1 gallon cream. 3 quarts cold water.
10 lemons. 2 pounds white sugar.

Press the juice from the lemons. Pour a little boiling water on the rinds; let stand a few mintes; press out and partly cool. Mix all together and freeze.

Pine-apple Sherbet.

1 can of pine-apple. 1 pint sugar.
1 quart water. 1 tablespoonful gelatine.

Soaked two hours in water enough to cover. Chop the fruit very fine; add the juice from the can, the water, sugar and the soaked gelatine, previously dissolved in $\frac{1}{2}$ cupful boiling water. The juice of 1 lemon will be found an addition to the flavor. Freeze.

Tutti Frutti Orange Sherbet.—

3 pints of water. 1 pound sugar.
6 medium-sized oranges. Juice of 1 lemon.
4 whites of eggs.

Make a thick syrup by boiling the sugar with a very little extra water. Peel and separate 3 of the oranges by the natural divide; remove the seeds carefully and drop into the boiling syrup. Grate the yellow rinds of the 3 remaining oranges; squeeze in the juice; pour the syrup from the scalded slices into the syrup and set the slices in a cool place, or on ice until needed for use. Add the water and lemon juice to the syrup; strain into a freezer. When nearly frozen whip in the whites of eggs; beat until it looks

like cream. Pack the freezer with more ice and salt. When the sherbet is firm enough mix the sugared orange slices in gently without breaking. Delicious.

Orange Sherbet (II).—Make same as Lemon Sherbet—either rule, adding the juice of 1 lemon for flavoring.

Apricot Sherbet.—

3 cupfuls of apricots cut fine.

1 cupful sugar. 2 cupfuls water.

Kernels of ½ the apricots. 2 whites of eggs.

If the fresh fruit be used, reserve 1 cupful of the ripest. Stew the other two cupfuls with the kernels in the water and sugar five minutes. Rub the fruit through a strainer, with the syrup; pour into the freezer. When nearly frozen add the whites of two eggs, well beaten, and turn the freezer a few minutes longer. Stir in the cut apricots just before serving. Canned apricots can be used, and if in syrup that can be added also.

Fruit Water Ices.—Strawberry, raspberry, currant, pineapple, all kinds of fruit water ices may be made in about the same way.—1 quart of water to 1½ pints of the fruit juice; sweeten to the taste and acidity of the fruit. Put in a freezer and when partly congealed add the beaten whites of 2 or three eggs to each quart of the mixture; then finish freezing. This will be found a good general rule for all manner of fruit water ices.

Lemon Water Ice.—

1 cupful lemon juice. 2 cupfuls sugar.

4 cupfuls water.

When partly frozen add the whites of 2 eggs beaten to a froth and finish freezing.

TABLE DRINKS.

CHOCOLATE.

CHOCOLATE.—
2 tablespoonfuls grated chocolate.
2 tablespoonfuls sugar.
1 pint milk and water (half and half).

Dissolve the chocolate in a little hot milk or water, stir in the milk, let boil between five and ten minutes, stirring constantly. If French or German chocolate is used, no sugar will be required. A few spoonfuls of whipped cream added just before serving, give a delicious flavor, or the cream may be brought to the table and a spoonful heaped on the top of each cup of hot chocolate. Serve with it biscuits, rolls, toast or hot crackers. All milk is sometimes used.

Rae-a-haut Chocolate.—
1 pound of chocolate, pulverized.
1 pound rice flour.
1 ounce arrow-root.

Mix. Keep in a jar. When wanted for use dissolve 1 heaped tablespoonful in 1 cupful of water and stir into 1 quart of boiling milk. Stir until it boils again. Sweeten to taste in the cups, add cream. More water can be used if found too rich. Very nourishing drink.

Meringued Chocolate.—Make chocolate according to the first rule. Beat an egg separately, pour the boiling liquid over the beaten yolk (1 egg to a pint). Whip the whites to a stiff froth and put a spoonful on the top of each cupful of hot chocolate before serving. ½ cupful of whipped cream mixed lightly with the beaten white is a very great improvement.

Cocoa Shells.—2 heaping tablespoonfuls of the shells to 1 quart of boiling water. Boil twenty minutes. Serve with cream and sugar.

COFFEE.

Coffee.—2 pounds of Java to 1 of Mocha is considered as furnishing the best coffee. The utmost care should be taken in browning coffee. Cool slowly, keeping the coffee from the air as much as possible. When partly cool, stir in a beaten egg and a small piece of butter. This serves to clarify the coffee in liquid. A pinch of salt, a bit of codfish skin, or a tablespoonful of cold water poured in just before serving will answer the same purpose. Keep in tin box or a glass can closely covered. Coffee should be ground only as required for use. A coffee-mill attached to the wall is much more convenient than one that must be held while using. The coffee-pot must be kept clean and bright. To ensure this it should be washed out carefully each time after using. Boil it out occasionally with a strong soap-suds, or a little baking-soda in pure water. If milk is used instead of cream, it should always be scalding hot.

Java, Mocha and Rio in equal parts make a very good mixture for daily use.

Coffee for Festivals should be tied up in small bags with room to swell, not more than half a pound of coffee should be put in one bag.

Coffee (Boiled).—2 tablespoonfuls ground coffee to 1 pint of water. Put the required amount of coffee in the pot, pour a cupful of cold water over it and let steep. When the water in the tea-kettle boils, add the necessary amount and let it boil quickly four or five minutes. Long boiling does not make coffee stronger, but destroys its color. Pour out half a cupful before serving to clear the strainer, and this turned back into the can from a little distance above it, will usually clear the liquid perfectly. The aroma will be retained by closing up the spout while the coffee is boiling. If coffee is to be decanted, scald out the silver coffee-pot, or heat the urn with the spirit lamp before using.

Coffee (Steeped).—Take the required amount of coffee, cover

with cold water and set on the back of the stove. When the water in the tea-kettle boils, add half the desired quantity of liquid, let the coffee come to the boiling point, pour in the remainder of the water, return the coffee-pot to the back of the stove there to steep until ready to serve. Settle with crushed egg shells, cold water, etc. Sugar and cream should be put in the cup before the coffee is added.

Coffee (Steamed).—Put the required amount of coffee and water in the coffee-pot. Set this in a kettle of boiling water. Let it boil half an hour or longer. The coffee will need no settling, and will be clear as crystal; or, a tin inside may be made for the coffee-pot, after the style of a dripper, only without the perforations and somewhat deeper. Put 3 or 4 inches of water in the coffee-pot. Hang the inner compartment inside, and in this put the coffee and water. Let boil. This is one of the best ways known for preparing coffee, and also an economical one, as stronger coffee can be made from a less amount than in any other way.

Coffee (Dripped).—Have a dripper made fitting in closely at the top of the coffee-pot and $\frac{2}{3}$ as long. The bottom of the dripper should be finely perforated. Put the coffee in the dripper and pour into it the required amount of boiling water. Do this a few moments before serving. Keep hot on the stove but do not allow to boil. A delicious and fragrant drink.

Cafe-au-Lait.—This dainty way of preparing coffee is very common in France. Prepare 1 quart of strong hot coffee in any preferred manner. Strain into a hot urn or coffee-pot. Add an equal amount of boiling milk. Cover closely with a thick cloth for five minutes before serving. Whip the whites of 3 eggs to a stiff froth. Sweeten to the taste, and put 1 large spoonful of this in each cup. *Café-au-lait* may be made without this last addition, simply using the hot coffee and milk and sweetening to taste.

Meringued Coffee.—Make coffee after any approved formula. Put sugar and scalding milk in each cup and add the coffee. Have a meringue made by mixing the white of an egg, well beaten, with $\frac{1}{2}$ pint of whipped cream. Lay a heaping spoonful on the top of each cup before serving.

Whipped Cream.—1 quart of milk set in a cool place twenty-four hours will yield cream sufficient, when well beaten, to furnish 10 cupfuls of strong coffee.

Substitutes for Milk or Cream.—Beat up the whole of a fresh egg in a basin, and then pour boiling tea over it gradually, stirring constantly to prevent curdling. Use enough tea with the egg to make it the consistency of thick cream. This is the best substitute for cream known. Another way is to boil milk in a double boiler, or in a pail set in a kettle of boiling water. Boil until it thickens and grows rich. The beaten yolk of an egg added to this makes it more creamy still.

Rye Coffee.—Take 1 peck of rye; look over carefully. Cover with water and let steep or boil until the grain swells, then drain and dry. Roast to a deep brown color, and prepare according to recipe for Boiled Coffee, allowing twice the time for boiling, or about half an hour. While boiling put in 2 or 3 tablespoonfuls of molasses, this improves color and flavor. Serve with boiling hot milk, and if more sweetening is necessary, add sugar at the table. This forms a very agreeable beverage, and will be found to agree with dyspeptics where coffee cannot be used.

TEA.

Tastes differ with regard to the flavor of tea. A good mixture in point of flavor is two-fifths black, two-fifths green, and one-fifth gunpowder. Tea retains its flavor better if kept in small tin canisters with closely-fitting covers. To impart a fine flavor to even ordinary tea, put a bit of soft paper in the canister with 1 drop otto of roses upon it, for every pound of tea.

In order to make a good cup of tea, M. Soyer claims that the tea-pot, with the requisite quantity of tea in it, should be put in the oven or over a spirit lamp to heat before adding the boiling water, though most housewives are content to scald the tea-pot with boiling water. Put in the tea in proportion of 1 teaspoonful for each person, if desired strong, otherwise less may be used. Pour on a cupful of freshly boiling water. Let stand five minutes to swell the leaves. Then fill up with the required amount of water

counting by cupfuls until the capacity of the tea-pot becomes familiar. Cover closely and let steep, not boil, five minutes longer. Ten or more minutes will be required for all black tea, or English breakfast tea. Be sure that the water is positively boiling when poured on. This simply liberates the tannic acid in the tea, especially when a tin tea-pot is used; an earthen one is far better. If tin is used be sure it is kept bright. A French chemist recommends grinding tea like coffee, as it will yield nearly double the exhilarating qualities.

Iced Tea.—Make as directed and set on ice, or simply put the tea in cold water, observing the same proportions as for boiling. Do this in the morning and set on ice until evening. Serve in glasses. A little lemon-juice with plenty of loaf sugar added to tea prepared in this manner, makes a drink that will go far toward rendering life endurable during the heated term.

Iced Coffee may be prepared in the same manner.

SHERBETS.

Lemonade.—Grate the yellow rind from the lemon. Roll the lemons until soft, peel off the bitter white rind, cut in two and squeeze in a lemon-squeezer. Drop the pulp and grated rind into the pitcher with the juice. One large lemon or two small ones, will make 4 glasses of lemonade. Stir 3 or 4 tablespoonfuls of sugar with the juice. Then pour in 4 glasses of water. Stir all together and set aside for half an hour on ice, if possible, if not, set in a cool place. It is nicer strained before serving, and to add still more to its appearance, a slice of fresh lemon may be put in each glass.

Portable Lemonade.—

1 ounce of tartaric or citric acid.
½ pound finely powdered loaf-sugar.
20 drops of essence of lemon.

Powder the acid and mix thoroughly with the sugar; 2 or 3 teaspoonfuls of this in a glass of water makes a very pleasant lemonade. For another method see hints for cake making.

Orangeade.—Shred the peel of 4 oranges very fine, boil ten minutes in 1 quart of water to which add ½ pound of sugar. When cold mix ½ pint of orange juice, to which the juice of 1 lemon has been added with the syrup. Strain through muslin, and the orangeade will be ready to serve. More or less sugar may be used according as the fruit is sweet or otherwise. If the beverage is required for children less juice can be used.

Strawberry Sherbet.—

1½ quarts of berries.	3 pints of water.
1 large lemon.	2 teaspoonfuls orange-water.
3 pints of water.	¾ pound sugar.

Crush the berries into a bowl, squeeze in the lemon juice. Pour the water over this and let stand several hours. Strain, add the sugar and cool on ice before serving.

Boston Cream Nectar.—5 quarts of water boiled with 4 pounds of granulated sugar. Let it boil briskly. When cool add 4 ounces of tartaric acid, and 2 tablespoonfuls of essence of lemon. When perfectly cool stir in the whites of 6 eggs beaten to a stiff froth and bottle the mixture for use. 3 tablespoonfuls of the cream are sufficient for a glass of water. Add a pinch of bi-carbonate of soda to each glass to make it foam. Put the soda in the water first. Drink at once.

Summer Chocolate.—Grind up chocolate perfectly fine. Add to it an equal amount of powdered white sugar and some pure cream, when it is ready for use with the addition of ice-water. Put a portion of this in glasses and fill up with water.

HOME BEVERAGES.

Raspberry Vinegar.—Fill a stone jar with ripe berries and cover with pure cider vinegar. Let stand five days and strain through a coarse cloth. To each pint of this juice add 1 pound of white sugar and boil until the sugar is dissolved. (Boil about five minutes after it comes to the boiling point). If boiled too long it is apt to jelly. Skim, bottle and seal. Stir 2 or 3 tablespoonfuls of this into a glass of ice-water. A delicious summer drink.

Sweet Cider (To Keep).—Let sweet cider be heated carefully up to boiling point. Skim and seal up.

Mulled Cider.—1 quart of boiling cider. Beat 2 eggs very light with enough sugar to sweeten plentifully. Pour the boiling cider over the eggs, stir and pour from one vessel to another until it foams. Serve warm.

Koumiss, or Milk Beer.—

1 quart of new milk. 1 gill of fresh buttermilk.
3 or 4 lumps of white sugar.

Mix until the sugar dissolves. Let stand in a warm place ten hours when it will have thickened; then pour from one vessel to another until it is smooth and thick. Bottle and keep in a warm place twenty-four hours—in winter it may take thirty-six hours. Cork the bottles tight; tie the corks down. Shake for a few minutes before using. 1 teaspoonful of yeast may be used instead of the buttermilk. The milk should be unskimmed. This agreeable beverage is recommended for a delicate stomach, as aiding in the assimilation of food; it is also healthful for young children.

Cream Ginger Beer.—

1½ ounces root ginger, bruised; put in a preserving bottle, and add
3 lemons, sliced. 1 handful hops.
2 quarts of cold water.

Let the mixture boil slowly two hours. Put in a large jar—

3 pounds sugar. 1 ounce cream-tartar.
10 quarts lukewarm water. 1 cupful yeast.
Whites of 6 eggs.

Pour the boiling hot liquid over this and let stand a day or two before bottling; fasten the corks securely with strings. A healthy drink.

Root and Bark Beer.—Gather a half bushel basket of spruce boughs, sassafras roots, sarsaparilla roots, sweet fern, winter green leaves, black birch bark, black cherry bark, dandelion and dock roots. Boil in 6 gallons of water with a large handful of hops and a quart of wheat bran. Strain through a sieve, turn in 3 quarts of molasses, and, if very strong, add a gallon or two of cold water. When cool put in ½ pint yeast and when it begins to

work make a very slight vent for the escape of gas. In three days it will be ready for use. Excellent and healthful.

Hop Beer.—

1 handful of hops boiled in 1 quart water; strain.
1 teaspoonful ginger. 1 pint molasses.
1 pailful lukewarm water. 1 cupful yeast.

Let stand twenty-four hours; skim and bottle for use. Refreshing and medicinal in its nature.

Harvest Drink.—

1 cupful vinegar.
1 tablespoonful molasses.
4 tablespoonfuls sugar.
1½ quarts water.
1 teaspoonful ginger.

Keep cool as possible.

Raspberry, Strawberry, Currant or Orange Effervescing Draughts.—Take 1 quart of the juice of either of the above fruits; strain and boil into a syrup with 1 pound of loaf sugar To this add 1½ ounces of tartaric acid. When cold bottle and keep well corked. To use, fill a one-half pint tumbler three parts full of water and add 2 tablespoonfuls of the syrup. Stir in briskly ½ teaspoonful bi-carbonate of soda, and a very delicious drink will be formed.

FRUITS.

FRESH AND CANNED.

FRUITS may be served singly or together as an ornamental center dish.

APPLES, PEARS AND PEACHES should be well rubbed with a clean, coarse cloth before serving. All bruised and defective fruit should be carefully picked out.

GRAPES should be free from all defects and carefully picked from the stem. Much taste and artistic skill may be displayed in arranging these fruits for the table. The tired housewife will find them a pleasing, healthful substitute for the carefully prepared dessert, while at the same time they are indispensable to the costly meal of many courses.

TO KEEP FRESH GRAPES.—Take full, perfect clusters; remove all unsound and unripe grapes. Spread out for a few days in an empty room and then pack in layers in a dry, empty box, alternating with a layer of white paper; blank newspaper is best. There should not be more than four layers in one box. Some prefer cut straw in which to pack grapes. Others dip the end of the stem of each bunch in melted sealing-wax, wrap the bunches in tissue paper separately, and pack in layers with paper as before mentioned. If the precautions mentioned first are observed, there will be no difficulty in preserving grapes from October to May by any of these methods. Keep the box or boxes in a cool dry place.

ORANGES (TO CHOOSE).—Choose oranges by weight; the heaviest are the best; they have the thinnest skin and more weight of juice. Thick skinned oranges are apt to be dry, and always weigh less

according to their size. The sweetest and richest orange will be found among the rusty-coated. The Jamaica and Havana oranges are a pale yellow, and the juice of a more acid quality than the home-grown fruit.

Oranges (To Serve).—Cut the peel of the orange in six sections; turn half-way down the fruit. In this way they are ornamental as well as a most acceptable dessert. Oranges and grapes arranged together, give a pleasing effect.

Bananas.—Bananas are very nutritious. 1 pound of this fruit contains, it is said, more nutriment than 3 pounds of meat or many pounds of potatoes. There are are many ways of serving them.

First.—Slice the bananas and serve with cream and sugar.

Second.—Slice, sprinkle with powdered sugar, and, before it dissolves, squeeze the juice of one or more oranges over them. Set on ice.

Third.—Serve whole, alone or with other fruits.

Fourth.—Alternate layers of peeled and sliced oranges (cut the oranges in circular slices), with layers of sliced bananas, sprinkling each layer with powdered sugar. Set on ice, if possible before serving.

FRESH FRUITS.

Ambrosia.—

10 oranges, peeled and sliced in circular slices.

1 cocoanut, grated. 1 pine-apple, sliced.

Arrange the oranges and pine-apple in alternate slices, sprinkling each layer with powdered sugar and grated cocoanut. Keep cool as possible before serving. This dish can be made without the pine-apple.

Pine-apple.—Cut in dice; sprinkle thickly with sugar sometime before serving, that it may penetrate the fruit. Pile loosely in a glass dish with a circle of maccaroons or lady-fingers around the edge of the dish.

Peaches.—Pare, slice and sprinkle with powdered sugar; do this just before serving. Send the cream around with the fruit. Set in a refrigerator until thoroughly chilled, if convenient. Before send-

ing to the table sprinkle over a little more sugar. Canned peaches may be chilled on ice and served in the same fashion.

Cocoanut Snow.—1 cocoanut, grated; leave out the brown skin. Heap lightly in the center of an ornamental dish. Decorate the edge of the dish with smilax or some other pretty leaf, or vine. Serve in small dishes, putting two or three spoonfuls of whipped cream over each dish. Flavor the cream with rose-water, 2 tablespoonfuls to a pint of the cream. The cocoanut may be served without the cream.

Strawberries.—First—Pick over carefully; never wash unless absolutely necessary, and then only a few at a time, hulling afterward. Sprinkle liberally with sugar some time before serving. Sweet cream with this fruit is delicious.

Second.—Place a layer of berries in a glass dish; sift fine loaf sugar over them, then another layer of fruit, and again sugar, until the dish is filled. Add to the dish the juice of a fresh lemon. Before serving let them be gently stirred. A delicious dish.

Raspberries and Blackberries.—Look over carefully and serve plain, with sugar and cream.

Water-melon Tea Dish.—Take a fully ripe water-melon, put on ice until thoroughly cold; slice, remove seeds and cut the red pulp in any shape preferred. Put a layer into a glass dish; sprinkle with granulated sugar; alternate melon and sugar until the dish is filled. Set on ice, if possible, until it is ready to serve. Dish out same as any other fruit. Very nice.

Water-melons served plain should be kept on ice until wanted. Cut in circular slices, leaving in the rind.

Musk-melon.—Cut in sections, from the stem downward, following the natural division of the melon. Remove the seeds. Pepper, salt and sugar are used with this fruit.

Melons may be taken as the first course at breakfast, or used as a dessert. If the stem breaks easily from a melon, this may be observed as an indication of ripeness. If the blossom end of a musk-melon is soft and elastic to the touch, there is a certainty of its ripeness.

Substitute for Cream.—Pounded ice is an agreeable addition to a saucer of strawberries, raspberries, etc. Pound in a

stout cloth until it is almost as fine as snow and spread it over the berries. This is an excellent substitute for cream.

Sliced Tomatoes.—Peel and slice the tomatoes. Sprinkle over them finely pulverized white sugar, then add sufficient diluted cider vinegar to cover them, or serve with cream and sugar in the same manner as peaches. Vinegar, salt and pepper are preferred by some.

FROSTED FRUITS.

Grapes.—Select the clusters carefully. Remove any that are imperfect. Close bunches are better. Immerse the grapes in the strained, slightly beaten, whites of eggs. Tie a string to the stem of each cluster. Drain them partially. Roll in powdered white sugar until no more will adhere. Sprinkle in between the grapes. Hang the bunches up by the strings to dry in the sun if possible. A very ornamental dish for a party. Arrange on a glass stand or fruit dish. If on a stand, set a tall slender vase in the center with bright flowers, and heap the grapes around the base of it. The effect is very pretty, if the frosted grapes are mixed with the purple fruit in its natural state.

Peaches.—The whites of 3 eggs, beaten to a froth, will be needed for 12 peaches. Rub smooth, and remove the pits carefully. To do this they must be very ripe. Dip the fruit in the egg, and then roll thoroughly in white sugar, powdered. Dry in the sun. When partly dry fill the cavities with sugar. Roll again in powdered sugar and finish drying.

Oranges.—Peel the fruit and divide at the natural partings. Dip in beaten egg. Roll in powdered sugar and dry in the sun.

Small Fruits.—Take cherries, clusters of currants plums, etc. Dip first in beaten egg, then roll in powdered white sugar, and dry on sheets of white paper in the sun, or a very moderate oven.

Apples.—Pare and core juicy apples. Fill with sugar. Bake until nearly done. Cool. Drain and remove the fruit into another dish, and frost carefully with frosting spread over the top and sides Make the frosting as for cake.

Crystalized Fruits.—Boil 1 cup of granulated sugar with 1 cup of water for half an hour. The water should be boiling

when poured on the sugar. Do not stir it. Count the time from the moment boiling begins. Try the syrup in water. If the thread is brittle the syrup is ready, if not, boil a few moments longer. It must boil slowly. When done set the saucepan in a pan of boiling water to keep the syrup from candying. Pit cherries and divide oranges at the natural partings. English walnuts are nice prepared in this way, other nuts also. Take the prepared fruit on the point of a large needle. Dip in the syrup, and lay on a buttered dish to dry. They may be allowed to dry and then dipped again if wished. Very nice.

Candied Fruits.—Make a syrup of 1 pound of sugar and ½ cup of hot water. Have it in a broad, low preserving kettle, and prepare one layer of fruit at a time. Pare and halve peaches, plums and pears. Remove the pits from cherries. Use the large variety. Drop them into the syrup and cook slowly until clear. Drain on a skimmer. Lay on plates and dry in the heating oven. In twenty-four hours they will be ready to pack away in a jar. Each kind of fruit must be candied by itself in a fresh syrup. What little syrup remains over from each can be kept to flavor puddings and sauces Serve at a dinner party between the ice-cream and coffee. Arrange as large a variety of them as possible in a glass dish, each guest helping himself. When packing them sprinkle sugar between the layers.

CANNED FRUITS.

Cans or jars for canning fruit should be of either glass or stoneware. The acids of many fruits acting upon tin forms a very unwholesome, if not positively injurious compound.

Canned fruits in glass may be wrapped in paper to prevent fading. Where it is possible the new amber glass cans will be found a perfect preservative against the light.

Two-quart cans or jars should only be used in large families; one quart and one pint cans are better for small families, as canned fruit does not retain its freshness long after being opened.

Bottles may be used for small fruit or for catsups. These, and cans whose tops are worn out or lost, narrow-mouthed jars or jugs, may be used by sealing after the fruit is placed in them.

Methods of Sealing.—Scald the fruit thoroughly and have ready three or four pieces of thin tough paper (tea paper is nice). Cut to fit the jars and large enough to turn over the rim. Dip each one in a saucer containing the white of egg. Press on quickly and tie down; add two or three more pieces after a time; wet in the same way on the under side; tie these down. Let dry and you will have an air-tight covering for the fruit, preferred by many to the self-sealing tops. Be particular that the jars finished in this manner are kept in a dry place, that the paper may not mold.

Sealing Wax (Second).—1 pound resin, 1 ounce each of lard tallow and bees-wax. Put the cork in very tight and cover over with the mixture. If necessary, dip a cloth in the mixture and tie firmly over the cork.

In opening a tin can of fruit pour out the contents immediately. Leave exposed to the air in an open dish for some little time before using, and if any remains over put away in an earthen dish.

Set cans or jelly glasses on a folded towel wet in cold water, and pour in the boiling fruit without fear of breakage. A silver tablespoon put in a jar while filling will answer the same purpose. To drop a teaspoon in a jelly glass is especially convenient.

Cans that refuse to open will usually yield to a cloth wrung from hot water and folded around the top. If not, set the can with the top downward in an inch or so of boiling water. See that it does not touch the glass.

Rubber rings that have hardened, may be dropped for one-half hour in a solution of one-third water and two-thirds ammonia, to soften.

Porcelain-lined kettles are the safest to use. Perfectly new granite ironware with none of the glaze worn off is also nice. For fine fruit, nothing except these or bell-metal kettles should ever be used. Bell-metal or brass, should be very carefully employed. Scour with sand before using. Scald with salt and vinegar, rinse out and wipe. After using wash at once. Do not allow the fruit to stand in the kettle to cool. The result can not fail to be dangerous.

Tin should never be used for canning or preserving, as it turns the fruit dark-colored.

Earthen-ware jars used for canning should always be thoroughly glazed, otherwise they will not be air-tight and the fruit will spoil.

To test fruits or vegetables put up in tin cans apply the thumbs to both ends of the can; if it resists pressure, the contents are well preserved.

Juice left from canning fruit may be sealed hot in small bottles to use for fruit puddings, sauces, etc.

A good general rule in canning fruit is to use 1 pound of sugar to 4 pounds of fruit, and barely enough water to keep from burning when first put over. To be more exact the following proportions are given with time for boiling:

FRUITS.	TIME FOR BOILING.	QUANTITY OF SUGAR TO QUART.
Apples, sour, quartered	10 minutes.	5 ounces.
Bartlett pears, halved	20 "	6 "
Blackberries	6 "	6 "
Cherries	5 "	6 "
Currants, ripe	8 "	8 "
Gooseberries	8 "	8 "
Grapes, ripe	10 "	5 "
Peaches, halved	10 "	4 "
Peaches, whole	15 "	6 "
Pears, small, sour, whole	30 "	10 "
Pie-plant, sliced	10 "	10 "
Pine-apples, sliced	15 "	6 "
Plums	10 "	8 "
Quinces, sliced	15 "	10 "
Raspberries	6 "	4 "
Strawberries	10 "	8 "
Siberian crab-apples	25 "	8 "
Tomatoes, sliced	20 "	— "
Whortleberries	5 "	4 "

CANNING.

Pack the cans full of fruit. Screw the covers on lightly, and stand each can on a little block of wood placed in the bottom of the boiler. Fill as many cans as will stand in the boiler. Put sugar enough in each one to sweeten for the table. Fill the boiler with cold water nearly to the top of the cans. Boil twenty or twenty-five minutes. When the fruit will be found to have settled

somewhat, remove part of the cans; open and take one to fill up the others. Screw tightly and proceed in the same way until all are filled. It will take about 3 out of 12 to fill those that have settled. Let stand all night and tighten the covers in the morning. It is better not to put the rubber rings on the cans until after they have been boiled and re-filled. There is no danger of breakage in this way, and the cans are almost solid fruits, thus gaining in space. In preparing for the table they can be diluted with hot water to the desired consistency and sweetened to taste, or served as they are. Some cook-books advocate canning without sugar, but fruit is never quite as nice prepared in this way, and it should be sweetened partially, at least when first canned.

Peas, beans and tomatoes are excellent canned in the same way; corn also. Fill the cans as for fruit, omitting sugar. Boil the same way until they are sufficiently cooked; fill each can with hot water. Screw down tight and set away. Some housekeepers prefer to cook the vegetables ten or fifteen minutes, then fill the cans and finish cooking. Canned in this manner, fruits will not lose flavor as in the usual way. Small fruits of all description may be canned in this manner.

Canned Fruit (II).—Fill the jars with the raw fruits and put them in a boiler as above. Let cook until half done, and then open the cans and fill up with a nice syrup made of sugar and water. Have this boiling hot when poured over the fruit. Screw up the cans and set away. By having the syrup very rich a delicious preserve may be had, and the fruit has the added advantage of looking fresh and nice instead of becoming a pulpy mass. Always try the cans after setting away. New cans sometimes need to be tried more than once. Other methods of canning fruits are also given.

Grapes, (To Can).—Press the pulp from the skin. Save the skins. Put the pulps in a porcelain kettle with a very little water. Boil until the seeds begin to separate. Then rub through a coarse sieve held over a large pan, using the back of a wooden spoon. Put the pulp and skins back in the kettle; sweeten to taste and can, sealing up hot.

Pears, (To Can).—Peel the pears, cut in halves or leave whole

as preferred. Throw into cold water as they are pared, to keep them from blackening. Put a steamer with a plate inside over boiling water. Pile the plate with pears and steam until a straw can be run through them easily. While they are steaming, make a syrup in the proportions of 1 large cupful of sugar, to 1 pint of water. When done fill the cans with fruit. Pour in syrup until the cans are full and seal.

Peaches, (To Can).—Peal, halve, remove pits and steam as directed for pears. Prepare the syrup the same, cover the fruit with it and seal up as above. Peaches may be pared more easily by pouring boiling water over them, turning it off instantly and covering them with cold water. This will simplify the matter, but can only be used where the fruit is firm. A few peach kernels in each can improves the flavor.

Elderberries, (To Can.)—To 7 pounds of the berries, add 3 pounds of sugar and 1 pint of good vinegar. Stew and can. Keep in a cool place. Nice for pies or sauce. The juice of wild grapes can be thoroughly scalded and used instead of vinegar. Nice for pies or sauce.

Apples and Raisins, (To Can).—Make a nice sauce from tart-apples, cook quite smooth. Bell Flowers are the best. This is a nice way to keep them when they begin to spoil. To each can of this sauce add 1 or 1½ cupfuls nice raisins. Put in when the fruit first begins to cook. This adds both to flavor and appearance. . Or make a nice sauce and can without raisins.

Pie Plant (To Can).—Cut in small pieces, sweeten well and stew until tender, as for sauce. Fill the cans. Seal.

Plums (To Can).—Pack quart cans compactly with fruit, fill up with cold water and put on the covers lightly. Set the cans in cold water. Let this boil ten minutes. Screw on the covers while the jars are hot, and set away in a cool, dark place. Add sugar when used. If for sauce stew until done.

Cherries for Winter Use.—Take fresh ripe cherries, remove the stems and put them into wide-mouthed bottles, filling nearly full. Then pour in New Orleans molasses to cover completely; fasten up the bottles with two or three thicknesses of egg-paper, driving in first a closely-fitting cork, as it will be necessary

to shake them occasionally in order to mix the contents well. Some of the molasses will be absorbed by the cherries which will render them sufficiently agreeable to be made into puddings or pies without the addition of further sweetening. Any of the molasses remaining in the jar will be found pleasantly flavored, so that the addition of some of it to a glass of water forms a refreshing drink.

Wild Grapes, for Winter Use.—Pick the grapes from the stem; fill into a jar and cover with New Orleans molasses. Nice for winter pies.

Strawberries (To Can).—All berries are canned after much the same fashion. Either use one or the other of the two rules given at the beginning of this division, or proceed as follows:

Put the berries in a porcelain kettle. Heat slowly; as they commence boiling add sugar according to the table given at beginning of this chapter. If strawberries, boil eight or ten minutes before putting in the sugar; dip out any extra juice. Can hot, and seal at once.

Tomatoes (To Can).—Pour boiling water over the tomatoes to loosen the skin. Peel, crush each tomato in the hand; this wrings out the juice in a way that cannot be accomplished by slicing. When enough are prepared, let them stand awhile and pour off the accumulated juice; press a plate on them and pour off the remainder of the juice. Let them boil up several times in the preserving-kettle; skim and can. Stone jars, jugs, and glass cans may be used. Some prefer to season them slightly with salt before canning.

To serve tomatoes prepared in this way, all that is necessary is to heat them sufficiently to melt the butter. Thicken slightly with broken crackers, toast or stale bread. Tighten the can-covers before putting away, and wrap glass cans in paper to prevent fading.

Pumpkin (To Can).—Steam the pumpkin, first slicing and removing seeds; leave in the peel. When done, scrape from the shell. Mash, fill into cans, hot, being careful that no air bubbles remain in filling the can. Seal up. It can be prepared for pies the same as fresh pumpkin, from which it cannot be told. Instead of steaming, it may be baked and scraped from the shell.

Canning without Cooking.—

6 ounces of sugar.

36 grains salicylic acid (this can be bought at any drug store, and is perfectly harmless).

Dissolve the acid in 1 cupful quite warm water. Pack 12⅓ quarts of fruit tightly in a jar; pour the water and acid over; tie the cover down tightly. The fruit will be fresh as when first gathered. Sweeten to taste.

Canning Corn.—Cut the corn from the cob; scrape the cob and can according to the first rule for condensed canning.

This will be found an extra way. The corn will be so solid in the can that it will have to be loosened with a spoon, and will only need cooking sufficiently to heat the butter and other seasoning.

FRUIT SAUCE.

Earthen crocks or porcelain-lined kettles, are the best in which to cook all kinds of fruit, preserves, jellies, marmalades, jams, etc. Water boiled in a new crock several times will harden the glaze. Put in cold and let it come to a boiling point gradually.

A compote of fruit is about half as rich as preserves.

Apples, if of the right flavor, are excellent with the addition of sugar. Some apples are improved by mixing with apricots, or quinces. Care should be taken in cooking. Apple marmalade is improved by the addition of lemon juice. Ground cinnamon, nutmeg and the grated rind of a lemon are the usual flavors. Butter gives a rich flavor to hot apple-sauce. Sugar should be cooked in with the boiling sauce and some added when cold. Cream may be served with boiled apples. Care should be taken to have the knife very bright with which apples are pared. Let the paring be done quickly as possible. Do this to avoid the blackening which takes place if the fruit is too long in contact with the steel blade.

By putting a little cooking-soda in with rhubarb or gooseberries, while cooking, sugar will be saved.

Fruits, if over-ripe, must be cooked but little and taken from the fire the moment they are done ; a trifle underdone is better

than cooked too much. All green or unripe fruits are improved by starting them in cold water, and cooking or simmering slowly (without stirring), for a long time. The long, slow cooking makes the fruit taste sweeter and riper.

Potted Apples.—Pare the apples. Core. Cut into quarters or eights and put into a small jar in layers. Sprinkle sugar over each layer and add to each, two or three bits of butter. Fill almost to the top. Add ½ cupful water to a half gallon jar. Tie the top down and bake in a slow oven two hours or more. This makes a delicious dessert served with sweetened cream, or without.

Jellied Apples.—Arrange sliced apples in a pudding dish as above omitting the butter and water. Cover with a plate that slips inside the rim of the dish and fits down tightly upon the apples. Bake in a very moderate oven three to four hours. The sliced apples will be found covered and surrounded with a clear jelly. Turn over on to a dish, and if the apples were good, it will remain in form. Nice for dessert. Leave in the dish until perfectly cold before turning out. If prepared the day before it is wanted the result will be better. Serve with or without cream.

Apple Compote.—Fill a jar with mellow apples. Pare and core them first. Squeeze in the juice of ½ lemon, and throw 1½ cupfuls sugar over them. Cover closely. Tie down and keep in a moderate oven from four to five hours. Nice either hot or cold.

Spiced Apples.—Take 2 dozen nice cooking apples, pare and core them, quarter and put in a porcelain kettle or an earthen crock. Add enough water to come half way up on the apple, and ½ pound sugar, ½ cupful vinegar and 1 tablespoonful ground cinnamon. Throw in 6 or 7 whole cloves, and a little grated nutmeg if convenient, say ¼ of one. Cover and simmer over a slow fire until thoroughly tender.

Boiled Apples.—Select perfect apples, a pleasant tart. Wipe dry. Leave on the peeling. Put in a sauce pan and partly cover with water. Sweeten to the taste. Cook until the apples are thoroughly tender. Do not let them break much. Take the apples out when done. Put in a dish. Cook the syrup. Sweeten more if necessary, and pour over the apples. The core and skin give a different flavor to the sauce.

Baked Apples.—Bake tart apples in a bread tin. Remove when done. If left in the oven too long they become dry and lose flavor. A little water may be added in baking sweet apples. If sweet apples are used they are very nice to eat with milk. If the apples are tart, sprinkle sugar over them in the tin. Even imperfect apples may be baked by quartering and removing the cores. Fill closely in the pan. Pour in a little water. Sprinkle with sugar and bake. Some prefer this to stewed apples. Leave the peel on.

Baked Sweet Apples.—Peel carefully. Put in a pan. Cover closely with a lid, or another pan. Add a cupful of water and bake until tender. Remove the apples and put in a jar or bowl with a cover, and keep warm. Add a cupful of sugar for each cupful of the apple juice, and boil fast until it is a thick syrup. Do not stir. Add as many cloves as there are apples, and pour hot over the fruit in the jar. Set away covered until the next day. Turn out in a dish and serve. It ought to be a perfect mold. Very nice. Cream may be served with it.

Cider Apple Sauce.—

½ bushel sweet apples. 4 pounds of sugar.
A few quinces.

Put in sweet cider enough to cover the apples. Boil and skim for four or five hours. This is superior to the old-fashioned boiled cider apple-sauce, made of cider that had been boiled down separately.

The quinces may be omitted, and some tastes would prefer little or no sugar. Of course the cider can be boiled down beforehand if liked.

Dried Apple Sauce.—Dried apples cook a little easier by being soaked over night, but they can be cooked without, by putting in a crock and setting on the back of the stove at first. They need four or five hours cooking. Considerable water should be put on at first, and more hot water added as required. They are much improved by ½ pounds currants (Zante), or ½ pound raisins, to each pound of apples. A few slices of fresh lemon improves the flavor. Sweeten well.

Evaporated Apples.—The flavor of these is quite like the

fresh fruit, by cooking with a little lemon juice in the water. Soak in cold water over night. Stew in plenty of water in a dish closely covered. Let the surplus be nearly if not quite evaporated. Sweeten to the taste with white sugar.

Apple Sauce.—Peel and slice the apples. Partly cover with water and stew until smooth as possible. Beat with a spoon until perfectly smooth. Use tart apples, and add a very little hot water if any more is necessary while cooking. Sweeten to the taste. Flavor with lemon juice or lemon peel.

Apple Sauce with Jelly.—Make sauce as above, using very nice apples, sweeten with white sugar, beat perfectly smooth. Serve with spoonfuls of bright colored jelly laid over the top. In serving, put a piece of jelly on each sauce-dish. This with plain cake for a light dessert is nice.

Stewed Apples.—Quarter and core the apples, put over with sugar, a tablespoonful of butter and a sprinkle of flour. Add water to partly cover. Let them cook quite dry before serving.

A Delicious Dish of Apples.—Bake sweet apples and pour over them sweet cream, flavored with lemon, vanilla, or nutmeg. Sugar with the cream to taste.

Fried Apples.—Take smooth-skinned, fair apples. Wash and wipe them, slice in round slices and fry in hot pork drippings or sausage gravy. Serve with sausage or steak and keep the slices perfect as possible; or take mellow tart-apples, peel, core and slice. Put in a sauce pan with a lump of butter and cook until a pulp. Serve hot, allowing each person to sweeten according to taste.

Stewed Quinces.—Pare and cut in quarters, remove cores and put in a stew-pan with half enough water to cover them. Let boil tender, keeping the pan closely covered. Add $\frac{1}{2}$ pound of sugar to each pound of cut quinces, and let them stew, still closely covered until the syrup is thick. This may be made $\frac{1}{2}$ sweet apples.

Baked Quinces.—Take whole ripe quinces and bake with the skins on. When done thoroughly, remove the skins. Sift over plenty of sugar, and a lump of butter on each. Serve hot; or omit the butter and use cream instead, in which case serve

either hot or cold. Baking entirely removes the strong taste of the quince, leaving only a delicate flavor in its place. An appetizing dish.

Dried Berries, (To Stew).—2 cupfuls of berries to 4 cups of cold water, let boil slowly thirty minutes. Sweeten to suit the taste. Raspberries, blackberries, currants, etc., are susceptible to the same rule.

Cranberry Sauce.—Wash and pick over 1 quart of cranberries, put in a porcelain kettle or a bright sauce pan. Spread 2 cupfuls of sugar over them, pour in 1 small cup of cold water. Cover and simmer at the back of the stove one-half hour. Never stir until taken from the stove. They burn easily and should not be kept in a hot place. Never cook cranberries before putting in the sugar. Graduate the sugar according to the required richness.

Jellied Cranberries, (For Game.)—Pick over and cook in the proportions of 1 pound of berries, to 1 pound of granulated sugar and ½ pint of cold water. Put the water, and sugar on the range to boil, stirring constantly. When boiling throw in the berries, they will soon heat through and begin to burst. Stir frequently until well cooked. It will take ten or fifteen minutes after they begin to boil. Turn in a mold, that has been previously rinsed in cold water and not dried, and let stand until the next day. The above recipe makes cranberries neither too acid nor too sweet; will invariably turn out like jelly, and is very nice to serve with game or poultry, as the whole berry is preserved. As many as ten pounds can be prepared at once, and will keep perfectly by putting in bowls and pasting over with paper dipped in egg.

Ruby Sauce, (Cranberry).—1 quart of cranberries and 2 quarts of cold water. Put in a porcelain kettle or a stone crock. Cover closely. Boil twenty minutes over a hot fire. Remove from stove, add sugar until the juice is sweet, and then put in all the apples pared, cored and quartered, that the juice will cover. Stew moderately until the apples are tender but not broken, and have absorbed the juice until they are ruby colored. This sauce is delicious, inexpensive, excellent for tarts or pies, and keeps well.

Baked Rhubarb.—Wash, strip and cut in inch pieces, place

in a stone crock. Cover well with white sugar. Use no water. Put in the oven and bake one-half hour. Delicious.

Stewed Peaches, (Fresh).—Make a syrup of 1 cupful of sugar and 1 cupful of water. Add 1 tablespoonful of lemon juice and the kernels of 3 peaches, blanched and split. Peel 6 or 7 peaches and put them whole in the syrup. Stew gently twenty minutes. Pour into a dessert dish, and leave to get thoroughly cold before serving.

Peach Compote.—Take some firm, free-stone peaches, cut them into halves, remove the stones and dip the halves in boiling water. Then, after taking off the skins, cook them in hot syrup, allowing them to boil up twice, when they will be done. Then dish them up, strain the syrup through a sieve and pour it over the peaches. The compote may be served either hot or cold.

Fried Peaches.—Take peaches not wholly ripe, slice a trifle thicker than apples and fry in precisely the same manner.

To Prepare Fruit for Children.—Put plums or currants, sliced apples, gooseberries or any other fruit into a stone jar, sprinkle among them as much sugar as necessary. Set the jar in a moderate oven, pouring in 1 cupful of water to prevent the fruit burning. Slices of bread may be put in layers alternately with the fruit, and may be eaten with the sauce. Cook until thoroughly done. This will be found wholesome and palatable.

Dried Peaches, (Stewed).—Dried peaches are to be prepared the same as dried apples, using no flavoring, less water, sweetening to taste.

Stewed Prunes.—Wash carefully. If very dry, soak over night; if not, cover with cold water and set on the back of the range to warm slowly. Let simmer gently a couple of hours; sweeten to the taste before removing from the stove.

Pickles and Vinegar.

CIDER vinegar should be used for pickles if obtainable. Other vinegar frequently softens the pickles. If the vinegar is too strong dilute with water.

Jars that pickles are kept in should never have held any kind of grease.

Pickles that are put in cans, and sealed hot, are certain to keep. This plan should always be pursued when practicable.

Pickles should never be allowed to freeze.

Boil pickles, where necessary, in porcelain-lined or stone vessels; never in metal.

Pickles already made can be preserved by putting in a few roots of horse-radish. If the vinegar is pure and clear when made, they may be kept clear for months.

Brine for putting down pickles should be strong enough to bear an egg. 1 pint of coarse salt to 1 gallon of water is about right.

Horse-radish sliced fresh into pickles that have already scummed will soon sink to the bottom, carrying the scum with them, thus leaving the vinegar clear.

A cluster or two of green grapes, added to pickles, will preserve the strength of the vinegar.

Pickles of all kinds should be stirred occasionally, and if there are any soft ones among them they should be taken out and the vinegar scalded and turned back hot. If this is very weak, new vinegar should be heated and turned on instead.

To keep pickles firm.—½ bushel of grape leaves added to 1 barrel of pickles in brine will keep them sound and firm.

Mustard seed will prevent mold from forming in vinegar.

A little bag of ground mustard laid in the top of the pickle-

jar will prevent vinegar from becoming moldy that has been used on pickles without boiling.

Cut off cucumbers when wanted. Pulling or twisting them off injures the vines.

SOUR PICKLES.

Cucumber Pickles.—500 small cucumbers (if large ones are used a smaller number will be required), 3 gallons of vinegar, 3 quarts of salt, 6 ounces of alum, 2 ounces of allspice, ¼ pound of black pepper, 1 ounce cloves, horse-radish cut in strips, sugar according to the strength of the vinegar. Put the cucumbers and horse-radish in alternate layers in a large stone jar. Throw the salt over them and cover with boiling water. Let stand twenty-four hours in this brine, then pour off and rinse in cold water. Boil the spices and vinegar and pour over them. In two weeks they will be ready for use. Delicious hard pickles that are not affected by age or climate.

Best Cucumber Pickles.—Take a five-gallon jar, put in a layer of green grape leaves, then a layer of green grapes picked from the stem, then a layer of cucumbers. Repeat this operation until the crock is full; then add cinnamon, allspice, ginger and red peppers; cover with pure soft water. Tie a cloth on the jar and let it stand nine days. Then add a cupful of sugar, or more if needed. Excellent.

Cucumber Pickles (Mixed).—Wash and drain them; put in a jar with alternate layers of green tomatoes and common-sized green peppers; cover with a boiling-hot brine made in the proportion of 1 pint of coarse salt to 1 gallon of water. Let stand twenty-four hours. Drain, rinse in cold water and pour over them spiced vinegar. Have this boiling hot. Add a few roots of sliced horse-radish, before pouring on the vinegar. The mustard pickle is excellent also.

Cucumber and Apple Pickles.—Put a layer of cucumbers in a barrel, then a layer of crushed apples, and so on alternately until the barrel is full. Place a heavy weight on the pickles. If the juice does not cover, put in a little rain water.

Cucumber Pickles (Mustard).—Take 300 small cucumbers, 1 dozen large green peppers, sliced; 3 large heads of cauliflower, divided as much as possible; 3 quarts of small onions, 2 quarts of sliced green tomatoes. Cover with a boiling brine; let stand over night and then drain in a colander for five hours. Boil the cauliflower and onions five minutes in a little vinegar. After this place in jars and pour over them the following seasoning: 1 gallon of vinegar, ½ pound of celery seed, ½ pound of whole allspice, ½ pound of whole black pepper. Tie the spices in a cloth and boil in the vinegar for some time. Remove these, then add 1 pound of sugar, ½ pound of mustard; mix smooth with a little vinegar. Let boil fifteen minutes, stirring constantly. 1 quart of string beans cut in pieces may be added to the other ingredients. Pour over the whole of the liquid, boiling hot. The pickles may be canned. Add 2 or 3 bay leaves before pouring on the vinegar, if desired.

To Freshen Cucumber Pickles.—For those who follow the old method of putting down pickles in salt, and freshening for use, some rapid means of freshening is desirable. Place a few in a jar, cover with boiling water and let cool. Repeat this operation three times. Then cover with plain vinegar boiling hot, or with the spiced vinegar, this also should be boiling when turned on. The sweetened vinegar left from sweet tomato pickles may be heated and poured boiling hot over cucumber pickles, and will be found very nice, or the mustard pickle quite as good.

Fall Pickles.—Take fresh cucumbers, put in brine three or four days, take out and soak over night in warm water. Scald them up in vinegar, enough to cover. Drain, pack in a jar, and pour over them boiling hot vinegar spiced to suit. Put a few roots of horseradish, sliced, among them. Tie up. They will keep a long time if made late. If the vinegar used in the first scalding is still sour, it may be used in scalding up another lot.

Mustard Pickle.—To be used with various pickles. 1 ounce each of cloves, allspice, black pepper and tumeric, 1 pound ground mustard (be sure the mustard is pure), ¾ pound sugar, 1 gallon of vinegar. Tie the spice in a thin cloth and boil in the vinegar, after reserving one quart of it to mix with the mustard. Take out

the spice and stir the turmeric and mustard smooth with the boiling vinegar, first blending the mustard with the reserved cold vinegar. Pour this preparation boiling hot over the pickles. Bottle and cork tightly, or tie up closely.

Chow-Chow.—Pick apart 2 large cauliflowers, 2 quarts of green cucumbers (small ones if possible), if not large ones, cut in pieces; 2 quarts of green tomatoes, if large slice them; 1 quart of small onions, or large onions sliced, 5 large green peppers and 2 red ones cut fine, 1 quart string beans cut in two. Put the cucumbers in brine until the next day. Drain. Scald tomatoes, cauliflower and beans in salt and water until partially tender. Then drain in a colander. Mix all together thoroughly, adding the peppers, and fill the cans. Then take 3 quarts of vinegar, 2 cupfuls sugar, ½ cupful flour, 1 ounce celery seed, 1 stick cinnamon, 14 heaping tablespoonfuls mustard. Mix the mustard with some cold vinegar, and the flour smooth in the same way. Let the vinegar boil, and stir in the other ingredients. Scald, stirring constantly, and turn over the pickles boiling hot. Seal at once. In the absence of cauliflower, the heart and white portions of a very firm cabbage head may be used in amount equalling 2 quarts, when shredded. The beans may be omitted if difficult to obtain. If there is not enough liquid, add boiling vinegar. Some prefer to add 1 bottle of the imported chow-chow to the pickles before putting in the cans to give a better flavor. Mix it thoroughly with the rest. Pack in the cans and turn on the scalding mustard vinegar. One dozen ears of sweet corn cut from the cob, may be added.

Mixed Chow-Chow.—Take radish pods, green peppers, long and round, green grapes, nasturtium seeds, green peaches, green cherries, green string-beans, button onions, cauliflower, picked apart, and very small cucumbers. Pour over them a hot, strong brine and let stand four days, then remove from the brine to drain. Make either the mustard pickle or the spiced vinegar in sufficient quantity to cover the pickles. Heat boiling hot and pour over them. Keep covered from the air, but it is not necessary to seal.

French Pickles.—4 quarts green tomatoes (small), 1 quart small onions, 1 quart small cucumbers, 1 small head of cabbage, shred fine; 1 head of cauliflower, picked apart; 2 dozen ears of

sweet corn, cut from the cob; 1 dozen green peppers, cut fine. Let them stand twenty-four hours in a light brine, ½ the ordinary strength, then boil ten minutes in the brine and drain very dry in a colander. Pack them in glass cans and pour over them the following mustard pickle: 6 tablespoonfuls mustard, 1 teacupful of flour, 1 tablespoonful of turmeric for coloring, 2 cupfuls white sugar. Mix these with water enough to form a smooth paste. Bring to a boiling point, 5 pints of vinegar and 1 pint of water. Stir in this paste and cook until it thickens, stirring all the time. It should almost be as thick as boiled custard. Pour boiling hot over the pickles and seal immediately.

Picca-lilli.—½ bushel green tomatoes, chopped; 2 heads of cabbage, chopped; 2 dozen large cucumbers, chopped; 2 dozen large green peppers, shredded; 2 dozen large onions, chopped. Sprinkle 1 pint of salt over and through this mixture, and let stand all night. A sausage mill is best for chopping if one is handy. In the morning drain through a colander, or turn the whole mixture into a clean flour sack and press as dry as possible. (In chopping the tomatoes and cucumbers drain off as much juice as possible). Put in a large pan, and mix with it ¼ pound black mustard seed, ¼ pound white mustard seed, 1 ounce of celery, or 4 heads of celery, chopped fine; 2 cupfuls brown sugar, 2 cupfuls of grated horse-radish, 1 gallon of best cider vinegar, 1 tablespoonful each of cinnamon and allspice. Put over the fire and let cook one and a half hours after it begins to boil. Cook in porcelain kettle or stone jar. It is better to divide the quantity than to run the risk of scorching on the bottom. This pickle may be made without the cucumbers. ¼ pound of mustard blended with a little cold water may be added about five minutes before taking from the stove. The mustard makes a palatable addition, but may be omitted if desired. If 6 of the peppers are red the contrast in color is pleasing. Will keep without sealing. If red cabbage is used instead of white, the whole pickle will be a beautiful color.

Sweet Picca-lilli.—½ bushel of green tomatoes, 2 heads of cabbage, 12 green peppers. Chop fine and pack in jars with alternate layers of salt. Let stand over night. Next morning drain, press lightly. Mix the following spices with the chopped pickles:

3 tablespoonfuls of ground black pepper, 4 tablespoonfuls of cinnamon, 3 tablespoonfuls allspice, 2 tablespoonfuls of cloves, 1 cupful mustard seed. Pack in jars, then scald; 3 pounds of sugar with enough vinegar to cover, and turn over them boiling hot.

Quick Mustard Pickles.—Slice green cucumbers same as for the table, but not too thin. Sprinkle a very little salt on them, and let remain over night. Drain; put alternate layers of mustard and cucumbers in the jar until full. Cover with vinegar, place a cloth covered with mustard over them. Tie down closely. They will be ready for use in a week. The vinegar is nice to use with meat.

Tomato Chowder.—2 dozen large tomatoes, 1 dozen green peppers, 8 common-sized onions (chop fine). Add 3 cupfuls of vinegar, 1 tablespoonful salt (level), 3 tablespoonfuls sugar (heaping), 1 teaspoonful allspice, 2 teaspoonfuls cinnamon, 1 teaspoonful cloves. Tie the ground spices in a thin cloth. A little chopped horse-radish may be added before sealing the pickle. Boil the whole two hours slowly. It is better to seal, but will keep without.

Melon Mangoes.—Take green musk-melons or nutmeg-melons. Pour over them boiling brine. Let stand one week. Then scrape the outside, cut out one section, remove the seeds and scrape the inside. Make a filling of chopped cabbage (part red cabbage improves the color), and chopped green tomatoes, little onions, radish pods, pickled nasturtium seeds, young string beans, little peppers, tiny green cucumbers and chopped horse-radish. Any or all of these may be used. The more, the nicer the mangoes. Spice with mustard seed, a few pepper-corns and two or three cloves to each melon. Moisten this mixture with vinegar and fill each melon compactly. Replace the cut section and tie up well with cotton cord. Pack the melons in a jar and cover with the following pickle: 2 quarts of vinegar cider, 2 cupfuls of brown sugar, 1 tablespoonful cinnamon, 1 teaspoonful cloves, 1 tablespoonful allspice. Let this come to a boil and pour over the melons. Twice the quantity may be made, if necessary, or $\frac{1}{2}$ of it according to the amount of mangoes. Very nice. Serve in a pickle-dish. Remove the cord and lay the cut section by the side. When serving give each person a portion of the melon, and a little

of the filling. If too much of this filling is prepared for the quantity of melons, pour scalding vinegar over it and use for a quick pickle. The mangoes can be used in a month.

Mango Peppers.—Take large green peppers (sweet peppers are best). Slit down one side, remove the core and seeds as carefully as possible. Place the shells in salt water five days; remove and drain. Chop cabbage, onions, red cabbage, green tomatoes, a few slices of carrots, some horse-radish, a little green corn, celery seed and mustard seed. Regulate the proportions of each ingredient to the taste. Fill out the pepper to the natural size. Sew up carefully. Cover with cold spiced vinegar, or with plain vinegar seasoned slightly. Place a light weight upon them to keep under the vinegar; tie up tightly. They will keep until warm weather. If packed in cans covered with scalded, spiced, or plain vinegar, and sealed, they will keep a long time. Remove the thread before serving.

Sliced Tomato Pickles.—Take large, smooth, green tomatoes. Cut off and reject a small slice at stem and blossom end, cut the remainder in slices. To every 4 tomatoes, allow 1 onion sliced. Put layers in a jar with a slight sprinkling of salt between each layer, let stand over night. In the morning remove, drain, and pack in jars. Cover them with spiced vinegar, poured over boiling hot.

Commercial Pickles.—Boil in 2 quarts of vinegar, 2 large tablespoonfuls of salt, 2 ounces of shallots or onions, 1 ounce of black pepper, $\frac{1}{2}$ ounce of Cayenne pepper, 1 ounce of mustard seed (some add 1 ounce of ginger root), 4 tablespoonfuls of sugar. Take a jar that will hold four or five quarts, and pour into it this pickle. When cold put into it any freshly gathered vegetable that may offer. Cauliflower buds, asparagus, radish pods, very small cucumbers, little onions, tender string beans, unripe grapes, unripe gooseberries and apples, small green tomatoes, putting them in as opportunity offers. If the pickle wastes, it should be replenished with the same mixture.

Easy Pickles.—Take a jar with a close lid, half fill it with the best vinegar, then, as spare vegetables of any kind come to hand, such as small cucumbers, small green tomatoes, cauliflower,

onions, radish pods, string beans, etc., always taking care that there is enough vinegar to cover the pickles. When nearly full. add mustard seed, peppers, bruised ginger, 2 or 3 tablespoonfuls of sugar, a few whole cloves and allspice. Cover tightly and set in vessel of water over a slow fire. Let the water boil until the pickles are sufficiently soft to suit the palate. Very good.

Pickled Nasturtium Seeds.—A good substitute for capers, or very nice to add to mixed pickles, or to the filling of mangoes. Gather the green seeds daily, before they fall apart. Leave a bit of stem attached, and throw into a light brine to keep. Change this once a week. When through gathering, wash in fresh water, drain, and fill in pickle bottles. Pour on boiling vinegar to cover, and cork tightly. Those not wanted for immediate use might have egg-paper tied over the corks. They improve with keeping. The vinegar is equal to pepper-sauce.

Ripe Tomato Pickles.—Take round plum tomatoes. The yellow and red mixed make a pretty contrast. Do not prick them. Put them in a strong brine for four days, rinse and put down in layers, mixing with button onions and pieces of horse-radish. Spice the vinegar to suit the taste (See Spiced Vinegar). Tie the slices in cloth, boil in the vinegar, let this become cold; throw one of the bags of spice in each jar, and turn the cold vinegar over all. They may be packed in cans and the vinegar turned over scalding hot. Seal at once. Some prefer to omit the onions. If large tomatoes are used, slice in inch-thick slices; soak in brine; 4 large onions to 1 peck of tomatoes.

Pickled Cherries.—Fill cans or bottles with ripe cherries on the stem. Turn over them spiced vinegar. Mace, nutmeg and coriander seed may be used; tie them up in a thin cloth, and boil together. Let cool before using. Paste egg-paper over the bottles. Keep close six weeks before opening.

Pickled Onions.—Peel, and boil them in milk and water ten minutes. To 2 quarts of vinegar put ½ ounce each of cinnamon, mace and pepper-corns; ¼ ounce of cloves, 1 teaspoonful of salt. Tie the spices in cloths and boil in the vinegar. Pour this scalding hot over the onions, leaving the spice-bag in the jar. Drain the onions thoroughly from the milk and water. Use the button

variety on account of size; in peeling, leave the root in, only trimming slightly. This will keep the onions whole.

Pickled Onions (II).—Choose small ones, as near the same size as possible. Peel, and pour over them strong boiling hot brine; cover closely and the next day drain them from the brine; wipe and put into cold vinegar, with whole pepper, blades of mace and sliced horse-radish. Keep them covered with vinegar, air-tight, and in a cool, dry place.

Pickled Artichokes.—Soak the artichokes in salt and water four or five days, then drain and rub off all the skin; turn boiling vinegar over them, spice to taste with pepper-corns, mace, a little salt and nutmeg. Let stand a week, turn off the vinegar, scald again and pour over the artichokes. Cover the jar closely. Egg-paper is good.

Mushroom Pickles.—Peel, and stew them with just water enough to prevent burning. Shake occasionally. When tender, take up, season slightly with salt, and cover with scalding hot vinegar, spiced with mace and pepper to taste. A very few cloves may be added. Bottle while hot, and seal with egg-paper if they are to be kept long.

Pickled Cabbage.—Cut firm heads of white cabbage; slice them and pack in layers in a jar, sprinkling salt between each layer. Let stand over night. In the morning drain thoroughly, pack in a jar, sprinkling each layer thickly with celery seed (this can be bought by the ounce), and grated horse-radish; press down hard and cover with scalding hot spiced vinegar. Let remain in this six days, then pour off and seal over again. Pour back hot. Press down the cabbage if necessary, to keep it under the liquid.

Pickled Red Cabbage.—Quarter the cabbage, remove the outer leaves and the stalk. Cut in slices $\frac{1}{3}$ of an inch thick; put in a jar with salt sprinkled between the layers, and let stand over night. Drain dry as possible and cover with boiling hot vinegar, spiced to the taste, or with plain vinegar, also hot. This is better kept some time.

Pickled Cauliflower.—Divide in small clusters, wash and sprinkle with salt over night. Drain and pour over them scalding

hot vinegar, seasoned with whole pepper boiled in it, or the same spiced vinegar used for pickling white cabbage may be made use of. Pour on scalding hot. Some cooks boil the cauliflower in salted water ten minutes before pickling. If a few slices of beets are put in the vinegar while boiling, the stalks will be a beautiful coral red.

Pickled String Beans.—Parboil in slightly salted water, drain thoroughly and pack in glass cans. Turn over them hot spiced vinegar, and seal.

Pickled Walnuts and Butternuts.—Gather when soft enough to be pierced with a pin. Lay in strong brine five days, changing in the meantime once or twice; drain and rub with a coarse cloth; pierce each one through with a large needle and lay in cold water six hours. To each ½ gallon of vinegar, add 1 cupful of sugar, 3 dozen each, whole cloves and black pepper; ½ as much allspice and 12 blades of mace. Boil these together five minutes and pour scalding hot over the nuts, previously packed in small jars. Turn the vinegar off twice within a week, scald and turn back hot. Tie up and set away. Do not use for one month. Very good. The vinegar will be nice for catsup or to flavor gravies and soups.

To Pickle Corn (For Winter Use.)—Cut the corn from the ear and pack in a stone jar in the proportion of 1 pint of salt to 2 quarts of corn, until the jar is full; then put a weight on top and cover closely. When wanted for use, soak it in fresh water until the salt is out. Pour boiling water on the first time, to seal up the milk; then freshen with cold water and cook like green corn. Some cooks parboil the corn before cutting from the ear.

Pickled Peaches and Apricots.—Take fruit of a full growth, but perfectly green; put in a strong brine. When they have been in a week, remove, wipe with a soft cloth, and lay in a pickle jar. Put to ½ gallon of vinegar, ¼ ounce of cloves, ½ ounce of cinnamon, ½ ounce each of pepper, sliced ginger root and mustard seed. Boil the vinegar with the spices (tied in bits of thin cloth), and pour over the peaches boiling hot. Pour off the vinegar several times, re-heat and turn back.

Pickled Celery Roots.—The solid white roots of celery that are usually thrown away may be made into a nice pickle. Trim and cut into thick slices. Boil in salted water ten minutes. Drain,

and put in a jar. Boil vinegar enough to cover them, together with a tablespoonful of whole pepper corn, and pour over the celery. After standing one day, pour off the vinegar. Mix mustard with it, and a little cayenne pepper. Pour back, cork tightly, and paste over with egg-paper tied down. Root celery can be prepared in the same way. The roots of celery are very nice to use in soup.

Pickled Carrots (German Style).—Take small, tender carrots. Scrape and rub off the skin. Parboil in salted water, not too much. or they will not keep their shape. Drain and put in a jar. Boil vinegar enough to cover them. Pour on and let remain twenty-four hours. Drain off and scald again. Put a bay leaf, and 3 or 4 cloves in with the carrots. Add a little salt to the boiling vinegar, and pour over the carrots. If wished to keep a long time seal up with egg-paper. They are very ornamental, especially when served with the pickled beets given below.

Beet Pickles (French Style).—Cook the beets until tender, and cut in pieces of an even size. Boil vinegar enough to cover them, together with a blade of mace, a piece of ginger-root, and a piece of horse-radish, and pour over the beets boiling hot, when cold, cork up. If to be kept long, seal hot with egg-paper.

Cold sliced beets may be kept at least two months, by slicing a little horse-radish in the vinegar. A little white sugar may also be added.

SWEET PICKLES.

Pickled Peaches.— 6 pounds of peaches, 3 pounds of sugar, 1 pint of vinegar. Rub the peaches with a coarse towel. Stick 3 or 4 cloves into each one. Boil the vinegar and sugar together, with 2 or 3 sticks of broken cinnamon. When boiling, drop in a few peaches at a time. When tender put them in jars. Repeat this until all are cooked. Let the syrup boil up once or twice; pour it over them boiling hot. If cloves are not used, prick each peach several times with a fork to prevent the skins blistering.

Spiced Peaches.—Pare the peaches with a very sharp knife. To 8 pounds of the fruit, take 4 pounds of the best brown sugar, 1 quart of cider vinegar, 1 cupful of mixed spices (whole), cassia

buds, cloves, stick cinnamon, mace and allspice. Tie the spices in a bag, and boil with the vinegar and sugar. Skim. Pack the fruit in a jar, and pour the boiling syrup over it. Repeat this for two mornings, unless the peaches are hard, then they should be boiled in the syrup three minutes. They can be canned, but will keep in a jar. Leave the bag of spices in the syrup. Pickled apples improve by keeping.

Peach Mangoes.—Take sound, ripe, free-stone peaches. Wipe, split and remove the pits. Fill the cavities with finely chopped tomatoes, grated horse-radish, and mustard seed. Put the halves together, tie each one. Pack in jars and cover with a boiling syrup, made of 2 pounds of brown sugar to 1 quart of vinegar. Seal at once. Very excellent.

Pickled Pears.—6 pounds of fruit, 3 pounds of sugar, 1 quart of vinegar, 1 tablespoonful each of allspice, mace and cinnamon. Stick 4 or 5 cloves in each pear. Tie the spices in a thin cloth. Boil with the sugar and vinegar, skim and add the pears. Cook slowly until they can be pierced with a straw. Pack the fruit in glass jars. Let the syrup boil five minutes, and turn it over them boiling hot. In a few days heat the vinegar over, and turn upon the pears again. Do not pare them. Remove the stem and blossom end only.

Pickled Apples.—Take medium sized sweet apples, pare and stick 4 or 5 cloves in each one. To 10 pounds of apples, allow 3 pounds of sugar, 1 quart of vinegar and spices, (1 cupful same as spiced peaches). Boil the apples. Remove them as fast as they become tender. When all are done, boil the syrup five minutes longer and pour over the fruit. Leave the spice bag in the jar.

Pickled Siberian Crab-Apples.—6 pounds of fruit. Leave the stem on and remove the blossom end. 3 pounds of sugar, $1\frac{1}{2}$ pints vinegar, spice, if liked, with 1 ounce of stick cinnamon and $\frac{1}{4}$ ounce of cloves. Steam the crab-apples in a steamer until tender. Boil the syrup ten minutes. Skim. Throw the crabs in and let boil five or ten minutes, not enough to break, and can immediately.

Pickled Water-melon Rinds.—Take ripe melons. Cut out the red pulp and prepare as for musk-melon. Then pare off the hard, green, outer rind, and cut the remainder in narrow strips 2

inches long, or in fancy shapes. Lay the pieces in a weak brine. Let stand until next day. In the morning pour off the brine, and add 1 quart of vinegar, and 1 pound of sugar to every gallon of the pickles. Cook slowly and stir often until they look clear. Boil in the vinegar, 1 ounce of broken stick cinnamon, ½ ounce allspice and cloves mixed. Tie these in a thin cloth before putting in the vinegar. Seal up in jars hot, though they will keep without. They can be used in three weeks.

Pickled Musk-melons.—Take ripe musk-melons, those too tasteless for eating are quite as good. Cut in the natural divisions, peel and remove the seeds, put in a stone jar and cover with hot cider-vinegar. Let stand twenty-four hours and pour off the vinegar. Weigh the melons, and to every 5 pounds, add 3 pounds of sugar, and 1 quart of vinegar, ¼ ounce of cloves, ½ ounce cinnamon, ½ ounce of mace, all whole. Tie the spices in a cloth and boil all together until the melon is clear and easily penetrated with a fork; take out, lay in a jar, boil the syrup ten or fifteen minutes longer, and pour over them boiling hot.

Ripe Cucumber Pickles.—Take large, ripe cucumbers; pare, remove the seeds, cut lengthwise, and soak over night in salt and water. Drain and boil ten minutes in vinegar and water, half and half, and let stay in this twenty-four hours. Drain once more, and for each 7 pounds of the fruit, make a syrup of 1 pound of sugar, 1 pint of vinegar, and cloves, allspice, cinnamon and nutmeg, ¼ ounce of each. Tie the spices in a thin cloth. Boil together until the cucumbers are tender and put in jars. Scald the syrup as often as necessary and pour over them, which, if late in the season, will be very seldom.

Citron Pickles.—Pare and cut in any preferred shape. Boil in weak alum-water until tender, ½ teaspoonful of alum to a quart is strong enough; then proceed as for water-melon rinds, only do not boil as long.

Tomato Pickles, (Sweet).—12 pounds of green tomatoes, sliced. Pack in a jar in layers with salt sprinkled between, and let stand over night. In the morning put in a colander, and pour clear water through until they are fresh. Then steam until a fork penetrates easily. Have ready 1 quart of vinegar, and 3 pounds of

sugar boiled together, with 2 ounces of cinnamon, ½ ounce allspice and ½ ounce of cloves. Tie these loosely in a thin cloth. Pack the hot tomatoes in a jar and pour the boiling vinegar over them, putting a plate in the jar to press them under the vinegar.

Pickled Cabbage, (Sweet).—Pickle in the same manner as tomatoes. Use either red or white, slice thinly, do not steam, simply pack in jars after draining free from salt, and pour the boiling spiced vinegar over.

Combination Sweet Pickles.—Slice tomatoes (green), and cabbage. Red cabbage will give the whole pickle a beautiful color. Pack in salt; (pack separately), drain in the morning, strain the tomatoes, and pack cabbage and tomatoes in a jar, and pour over them the hot, spiced vinegar, given in rule for tomatoes. Press down with a plate; 1 quart of vinegar, etc., to 10 pounds of the mixed pickle.

Ripe Tomato Sweet Pickles.—Pare and weigh ripe tomatoes and pack in jars, (plum tomatoes are nicer). Cover with good vinegar, adding for every 7 pounds of fruit 3½ pounds of coffee-sugar, 1 ounce of stick cinnamon broken, and ½ ounce of allspice, cloves or mace; tie the spices in a cloth and simmer slowly. It will be safer to can them; if this is not done, skim the tomatoes out carefully, put in a jar, boil the syrup, and pour over them boiling hot.

Ripe Grape Pickles.—7 pounds of ripe grapes stemmed and packed in a jar. Take 1 quart of vinegar, 2 pounds of sugar, 1 level tablespoonful of cloves, 2 tablespoonfuls of cinnamon; boil together ten minutes, skim and let it cool slightly, pour over the grapes. Turn a plate over them and set in cool cellar. Very good.

Pickled Plums.—7 pounds of plums, (small frost plums are best). Boil together 3 pounds of brown sugar, 3 quarts of vinegar, ½ cupful cinnamon, 1 tablespoonful cloves. Steam the plums tender, put in a jar and pour the hot spiced vinegar over them. Seal immediately, or if not, heat the vinegar three successive mornings and pour over the plums.

Pickled Cherries.—Pick over the cherries carefully, put in a jar and pour over them hot spiced vinegar, made in the proportion

of 1 pound of sugar, boiled with 1 pint of vinegar, and 2 or 3 sticks of cinnamon. Boil, skim and pour over the fruit, which it should cover. Let stand one week; pour off the vinegar, boil again and pour over the fruit. When cold tie tightly.

Pickled Beets, (Sweet).—Boil and cut in slices or dice, and pour over them a hot, spiced vinegar, made in the proportion of 1 pound of sugar to 1 quart of vinegar, 1 teaspoonful of cloves, and $\frac{3}{4}$ teaspoonful of cinnamon may be tied in a cloth and boiled with them. Pour over the beets hot. If to be kept a long time, can immediately.

Pickled Berries.—Make a syrup of 4 pounds of sugar, $1\frac{1}{2}$ pints vinegar, 1 ounce stick cinnamon, $\frac{1}{4}$ ounce whole cloves, (tie the spices in a cloth), let them boil together, skim, put in the berries (blackberries, huckleberries, strawberries or raspberries may be used), and let boil gently twenty minutes. Pour in cans, and seal immediately.

Pickled Quinces.—Follow precisely the same rule as for pickled apples, using 4 pounds of sugar to 10 pounds of the pared and quartered quinces. Steam the quinces until partly tender before dropping into the syrup. Do not allow to break. Remove a few at a time as they become tender.

VINEGAR.

Home-made Vinegar.—14 pounds of coarse, brown sugar, 10 gallons water, 1 cupful of brewers' or bakers' yeast. Boil the sugar with three parts of the water and skim. Remove from the fire and pour in the cold water. Strain into a ten-gallon keg. Put in some small pieces of toast with the yeast. Stir every day for a week. Then tack gauze over the orifice. Set where the sun will shine on it, and let remain six months, by which time, if made in the spring, it will be vinegar.

Honey Vinegar.—1 quart of clear honey 8 quarts of warm water. Mix well. When it has passed through the process of fermentation, a white vinegar will be formed in many respects better than the ordinary vinegar.

Beet Vinegar.—The juice of 1 bushel of sugar beets, will

make from five to six gallons of the best vinegar, equal to cider. Wash the beets, grate them and express the juice. Put the liquid in an empty barrel, cover the orifice with gauze and set in the sun. In twelve or fifteen days it will be fit for use.

Apple Vinegar.—Save the sound cores and the parings of apples used in cooking. Put in a jar, cover with cold water; add ½ pint of molasses to every 2 gallons. Cover the jar with netting; add more parings and cores occasionally. This will make good vinegar.

Potato Vinegar.—1 gallon of water that potatoes have been boiled in, ¾ pound of brown sugar, ¾ cup of hop yeast. In a month, most excellent vinegar will be the result.

To Turn Cider Into Vinegar.—Bring the barrel out of the cellar, and set in the hot sun. Remove the bung and in its place put a glass bottle, inverted to keep out insects, and give the sun a chance to shine in a little. Add a cupful or so of yeast to hasten the process, and if wanted extra sharp, add 2 or 3 quarts of sorghum syrup, or N. O. molasses. A few weeks in the open air will change it, when it may again be removed to the cellar.

Corn Vinegar.—1 quart of shelled corn, 1 quart sorghum or other common molasses, 3 gallons water. Boil the corn in water until half done; put in a jar or into jugs. Fill up with the 3 gallons of water (boiling hot), and sweetened with the molasses. In two or three weeks it will be excellent vinegar.

Sorghum Vinegar.—To 1 gallon of the molasses, add 4½ gallons of water. Mix thoroughly, put in an open-headed barrel, following the above proportions until the barrel is full. Tie a coarse cloth over the top. Place where it is light, and give it heat from seventy to ninety degrees. Occasional stirring will help.

Spiced Vinegar for Pickles.—1 gallon of vinegar, 1 pound of sugar, 1 tablespoonful of allspice, 3 tablespoonfuls of mustard seed, 3 tablespoonfuls of celery seed, 2 tablespoonfuls of salt, 1 tablespoonful of black pepper, 1 tablespoonful of cinnamon, 1 tablespoonful of mace, 3 onions very finely chopped, 1 teacupful grated horse-radish.

Home-Made Candies.

CANDY that is home-made, has this to commend it, above all others; it is pure. The rules given in this department, when followed, will be found to work well. They will be found to cover the entire variety of confectionery, from molasses candy to the delicious French candies, that are so quickly prepared. Candies are easily made and are always nice to serve at an evening party.

In pulling candy, butter the hands to prevent sticking, being careful not to use too much. Sometimes, the hands may be kept cool, by dipping in cold water and drying quickly. Repeat this as often as they grow warm. For making sticks, it is sometimes necessary to flour the hands slightly.

Scrapings of the dish should never be put in with the candy to be pulled, as they are darker and will spoil the appearance.

Molasses Candy.—2 cupfuls molasses, 1 cupful sugar, 1 tablespoonful vinegar. Butter size hickory nut. Boil briskly until it will harden in cold water. Stir in ½ teaspoonful soda; flavor if liked. Pour on a buttered plate. When cool, pull until white. Nut meats can be stirred in, in which case it will not need pulling.

Molasses Candy (II).—1 pint of molasses. Boil until it will become brittle in cold water. Stir in ½ teaspoonful of soda. Pour on buttered plates, and when cool pull until white.

Butter Scotch.—3 pounds best brown sugar, 1½ pints water. Boil until it will harden in cold water, then add ¼ pound butter. Boil until it hardens again. Do not stir at all. Add ½ teaspoonful lemon extract, and ½ teaspoonful cream of tartar. Pour on buttered trays, or a buttered dripping-pan. Have it ¼ of an inch thick, and when cool mark off in squares. If, when partly cold,

it should be pulled until white, it will be like ice-cream candy. Some substitute molasses for the water.

Vinegar Candy.—3 cupfuls sugar, ½ cupful water, ½ cupful vinegar. Stir before putting on the stove, but not after. When partly done add 1 teaspoonful of butter. Just before removing from the stove, stir in ½ teaspoonful soda dissolved in a few drops of hot water. When cool enough to handle pull white with the tips of the fingers.

Barley Sugar.—Dissolve 1½ pounds of loaf sugar in ½ pint of water, and the white of 1 egg. When it is boiled sufficiently to snap in cold water, add 1 teacupful of strained lemon juice. Boil quickly until it is candied as before, then pour on a buttered slab, or dripping-pan. When it thickens, cut in strips and twist each one.

Maple Candy.—1 cupful granulated sugar, 1½ cupfuls maple syrup, butter the size of a walnut. Cook until it hardens.

Ice-cream Candy.—2 cupfuls granulated or powdered sugar, ½ cupful water. When it begins to boil add ¼ teaspoonful cream-tartar, boil until brittle when dropped in cold water. Just before removing from the stove, add 1 teaspoonful butter and flavoring to suit the taste. Pour on buttered plates, and pull as hot as possible without buttering the hands, cut in sticks, vanilla is the best flavoring. If it sugars, cook over again and add a little water. Do not stir it at all.

Munich Cream.—1 cupful of rich cream in which there is a little water, 3 cupfuls granulated sugar, stir until it boils and add ½ teaspoonful cream-tartar. Cook twenty minutes, and upon taking off, stir until it whitens.

Cream Taffy.—2 cupfuls coffee sugar, ½ cupful water, ⅓ cupful vinegar, boil without stirring. When half done, add 1 large teaspoonful butter, before taking from the stove, dissolve ½ teaspoonful soda in a few drops of hot water and pour in. Flavor as desired and pull when sufficiently cool.

Peppermint Drops.—2 cupfuls sugar, ½ cupful water, boil five minutes, flavor with peppermint, stir until thick and drop on white paper well buttered.

Caramels.—3 cupfuls sugar, 1½ cupfuls sweet milk, boil until

it will harden in cold water. Pour on buttered plates and cut in squares.

Maple Caramels.—1 pound maple sugar, 1 cupful rich cream. In the absence of cream, 1 cupful sweet milk and 1 tablespoonful butter may be used. Cook until it will cake. Pour on buttered plates and cut in squares, or fill into fancy patty pans, 1 cupful nut meats may be stirred into this and an excellent nut candy made; or, if rather large nut meats are used, they may be laid closely over the bottom of a tray, or pan, and the hot candy poured over them. When cold, cut in squares, with a nut in the center of each.

Molasses Caramels.—1 cupful sugar, 1 cupful molasses, 1 cupful milk, ½ cupful butter, boil fifteen minutes or until it will harden in cold water. Pour in shallow pans and cut in squares before it is quite cold.

Chocolate Caramels.—3 pounds brown sugar, ½ pound butter, ½ pound grated chocolate, 1 pint cream or milk. Melt all these together carefully, and boil twenty minutes or half an hour, stirring constantly. Just before taking from the fire, flavor with vanilla, and add a small cupful granulated sugar. Pour into a buttered tin. When partly cool, mark in pieces 1 inch square.

Chocolate Caramels (II).—1 cupful yellow sugar, 2 cupfuls molasses, boil ten minutes, add 1 large tablespoonful flour, butter the size of an egg, and ½ pound grated chocolate, boil twenty minutes longer. Pour in buttered tins, and when cool, mark off in squares, vanilla flavoring.

Maple Chocolate Balls.—½ pound maple sugar, broken fine, and dissolved with ¼ cupful cold water. When perfectly dissolved let it boil hard five minutes. Break up ¼ cake of chocolate and put in a bowl over boiling water to melt; this can be done by removing the lid from the tea-kettle and setting the bowl in its place. Take the sugar from the fire, put in a cool place and beat until stiff enough to make into balls about the size of marbles. Place on butter plates to harden and then drop one by one into the melted chocolate. Turn with a fork until completely covered and place on buttered paper to harden.

Chocolate Kisses.—3 heaping tablespoonfuls grated chocolate, 1 pound granulated sugar, whites of 4 eggs. Beat the eggs

to a froth, add sugar and chocolate and stir well together. Flavor with vanilla. Drop on buttered paper with a teaspoon and bake in a moderate oven ten minutes.

Sugar Kisses.—Make the same as above, omitting the chocolate and flavoring with lemon.

Chocolate Cream Drops.—½ cupful cream or cream and milk, half and half; 2 cupfuls white granulated sugar. Boil together five minutes. Set the dish into another of cold water and stir until hard enough to make into balls or any fancy mold preferred, first flavoring the cream with 30 drops of vanilla. With a fork roll each one of these separately prepared in chocolate. Put them on a sheet of brown paper to cool. This amount will make fifty drops the size of a large marble.

Cream Almonds.—Prepare a cream according to the rule given for Chocolate Cream Drops, and form it by hand around the almond kernels, covering thickly. A crystallized appearance may be given by rolling them while moist in fine granulated sugar.

Cream Walnuts.—Take unbroken halves of English walnuts. Make a cream as for Chocolate Cream Drops, but do not stir it as stiff as for almond creams. Spread a portion of this cream with a knife on the inner surface of a half meat and press another half meat upon it. Use enough cream to embed the meats firmly without covering them. The cream may be slightly flavored with vanilla. Let harden.

Cocoanut Cream Candy.—2 teacupfuls white sugar, ½ teacupful sweet cream or milk, milk and water half and half or water alone, 1 scant teaspoonful butter. Let boil fifteen minutes and then stir in 1 cupful of grated fresh cocoanut or desiccated. Pour in pans and cut lenthwise when partly cool, or drop by spoonfuls on butter paper.

Tutti Frutti Cream Candy.—3 cupfuls white sugar, ½ cupful water, 1 tablespoonful vinegar. Boil ten minutes, then add 1 cupful grated fresh cocoanut or the desiccated. Boil ten minutes longer, remove from fire and stir in 1 pound of fresh chopped figs or nut meats, half and half with the figs. Drop by spoonfuls on buttered paper or in fancy molds, or pour in shallow pans and out in squares while cooling. Raisins may be mixed with the figs.

Date Candy.—Take 4 cupfuls white sugar, 1 scant cupful cold water, butter size of an egg. Let boil slowly until ready to candy, not too hard. Cut dates, and remove the seeds. Close them again, lay on a well-buttered platter in rows 1 inch apart each way, pour the boiled candy over, and while cooling cut in squares so that a date will be in each square.

Fruit or Nut Candies.—Dates, figs, raisins or cherries dried in sugar and taken in small lumps may be prepared according to the rule given above for Date Candy. Nut-meats of various kinds may be also used in the same manner, substituting any of these for the dates given above. A variation in the candy may be made by substituting vinegar or lemon juice for the water used in the before-mentioned recipe.

Tutti Frutti Fruit Candy.—Use the recipe for Date Candy. Stir into the liquid a cupful of fresh grated cocoanut and pour over the fruit. Dates, figs, raisins or cherries dried in sugar may be used. When done place on paper, in molds, or cut in squares, when nearly cool.

Peanut Candy.—1 cupful of sugar, 1½ cupfuls New Orleans molasses, 1½ cupfuls water, 1 teaspoonful butter. Boil until it snaps in water. Before removing from the stove stir in ½ teaspoonful soda dissolved in 1 teaspoonful hot water, and 1 quart of roasted peanuts. Take care to have the kernel free from the shell and inside covering. Pour in butter pans and mark in squares while cooling.

Peanut Candy (II).—12 pounds of A sugar, 1 pint molasses, 1 teacupful water. Let this melt and boil slightly, then strain and add 1 teaspoonful acetic acid; cook until it begins to thicken. To this quantity add 5 pounds of raw shelled peanuts, boil until brittle, then cool. Stir constantly after the peanuts are added to prevent burning. In cooling, a large sheet of tin, a dripping-pan, or a polished marble surface may be used. Spread over the surface ½ inch thick. This should be cut in oblong pieces before it cools.

Maple Nut Candy.—2 pounds of maple sugar, ½ pint water. Boil until brittle, when dropped in cold water. Butter the pans, and spread nut-meats (any kind) on the bottom, pour the boiling taffy over them.

Hickory-nut Candy.—Make same as first recipe for Peanut Candy.

Popcorn Candy.—Make a common molasses candy. Have corn nicely popped; grind it fine in a coffee-mill, and when the candy is ready to remove from the fire, stir in as much of the ground corn as possible, and pour the whole into tin trays or dripping-pans (well buttered), marking squares when partly cool. This is a very delicious, tender candy.

Popcorn Balls (Molasses).—To 6 quarts of popped corn, boil 1 pint of molasses fifteen minutes. Turn the corn in a large pan and pour the boiled molasses over it, stirring briskly until thoroughly mixed. Then, with clean hands, slightly buttered, make into balls the desired size.

Popcorn Balls (Sugar).—1 teacupful sugar, ½ teacupful water, butter size of walnut. Boil until it is brittle. When cool pour over the corn, stirring briskly. When sufficiently cool, form into balls the desired size.

Popcorn (Sugared).—Put in an iron kettle 1 tablespoonful butter, 3 tablespoonfuls water, and 1 cupful sugar; boil until it candies, then throw in 3 quarts of nicely popped corn, and stir briskly until the candy is evenly distributed. Set the kettle from the fire, and continue stirring until it is partly cooled, and each grain is separate and crystallized with the sugar. Nice to mix with other confections.

Horehound Candy.—1 cupful sugar, ⅓ cupful strong horehound tea. Boil until it candies. Pull, or pour on buttered plates to cool.

Almond Macaroons.—Blanch and pulverize ½ pound of shelled almonds; rub fine, add a little rose-water. Beat the whites of 3 eggs to a stiff froth. Stir in gradually 1 pound of granulated sugar. Drop by small spoonfuls on buttered paper in tins an inch or two apart, as they spread in baking. Bake a light brown in a quick oven, first sifting white sugar over them.

Cocoanut Macaroons.—1 pound of pulverized white sugar, ½ pound flour, ¼ pound butter, 2 cocoants, grated, and the whites of 5 eggs, beaten to a stiff froth. Stir all together; drop the mixture on buttered paper, in tins, and proceed as for almond macaroons.

FRENCH CANDIES.

DELICIOUS candies may be made with confectioners' sugar, without cooking. The white of an egg and a tablespoonful of cream or cold water should be lightly beaten together. Into this the sugar should be stirred until it is the consistency of stiff dough. It may then be kneaded and moulded into any shapes desired. A variety of flavors may be used and the candy may be colored with the usual materials used for coloring rose and orange cake.

Cream Candy.—Beat the whites of 4 eggs to a stiff froth; add 5 tablespoonfuls cold water and flavor to the taste. Stir a little, then add confectioners' sugar until stiff enough to knead like bread. The proportion of 1 white of an egg, 1½ tablespoonfuls water or cream, and 1 pound of the sugar, are about correct, and will answer for all the following recipes. Mold this in any desired form. Kneading a little improves this candy. Let harden until next day. When fruit or nuts are used, the candies should be left until perfectly hard.

Almond Creams.—Roll the blanched almonds in some of the cream candy, then in a little granulated sugar, to give them a glossy appearance; or, mold the cream in thick lozenge form and press a nut on the top of each one.

Chocolate Creams.—Heat Bakers' Chocolate in a dish placed in boiling water; when liquid, flavor with vanilla. Make cream candy in balls, or any other shape, dip in the melted chocolate, remove with a fork and lay on white paper to harden.

Cocoanut Creams.—Make cream candy, stirring in half the sugar at first. To the white of one egg and an equal amount of water or cream, add 1 cupful prepared cocoanut, and ½ pound sugar.

Mix thoroughly, and add the remainder of the sugar, or as much of it as can be stirred in, knead lightly and mold in desired shapes. 1 pound of sugar should be used for the entire rule.

Date Creams.—Cut out the stones, fill in with the cream candy and close carefully; or, cut out the stones and make same as nut creams.

Chocolate Candy.—Make cream candy, as directed, divide the quantity into two equal parts; into one part work enough grated chocolate to make a pretty brown—½ cupful, perhaps, to ½ the rule first given, or more if needed. Roll this out ¼ inch thick, then roll the white portion; place the two sheets together, roll and slice from the end, in slices ½ inch thick. This will be found ornamental as well as delicious.

Nut and Fruit Creams.—Make the cream candy as before directed, knead and roll out in a sheet ½ inch thick, and place the nut meats, (almonds, English walnuts, or halves of hickory-nut meats) in rows ½ inch apart each way; press down, cut in squares with a nut in each square. Flavor with vanilla. Let harden before using. Fruits of any kind, dates, figs cut in halves, cherries dried in sugar, or raisins (stoned), may be prepared in the same manner. Serve the fruit and nut creams mixed. The nuts or fruits may be rolled separately in the cream candy. Then roll the cream in granulated sugar, to impart a glistening appearance.

THE TABLE.

THE POWER AND INFLUENCE of a well regulated home is underestimated, and nowhere is woman such an absolute ruler as in her own household. The table is a very important factor in the sum total of its various departments; and happy is the woman who has tact, thrift and good sense enough to understand and act up to the merits that lie in this important factor. Everybody knows that plenty of well-cooked nutricious food taken into the system at regular intervals is the great conservator of health and strength. There should be no indifference in regard to this matter. A sound head and sound heart have threefold power and usefulness when dwelling in a sound body, and the housewife holds in her keeping (more than she is apt to think) these conditions for her household.

TABLE APPOINTMENTS.—The first and absolute essential is neatness. The table, its cloth, knives, forks, spoons, each and every separate dish should be bright, fresh and clean. With these conditions the plainest spread will be to the hungry, appetizing and attractive. On the other hand though the meal be served on costly plush and lace, or richest damask embroidered in all the hues of the rainbow, with neatness and order left out, cheerfulness and the sweet home feeling are apt to go out too. Queen of her household let the housekeeper, whatever her station, not undervalue her high position, but think and work to make better and broader its influence.

THE CLOTH.—Let the quality of the table-cloth be what it may. It is well to have a covering for the table of felt, baize or canton flannel. The cloth, of whatever texture, will look much better and wear longer spread over some thicker cloth surface; however,

some people serve meals in a very tasty manner without any cloth, using mats instead. The mats may be very expensive, or made neat and tasteful at little expense. Crocheted or netted ones are always nice and serviceable. The daintiest damask is heightened in effect, while the cheaper and thinner varieties spread smoothly over this sub-cover, are far richer in appearance. Another advantage to be gained by this is the deadening of the sound of dishes, as they are lifted and replaced.

DINNER.

Laying the Table may require a few general rules. To do this. First imagine a square for the plate, lay the fork or forks at the right, then the knife with the sharp edge turned from the person who is to use it, beyond this the soup spoon. At the point of these place the individual butter-plate. Lay the napkin folded square at the left hand, with a piece of bread or a roll in its folds. At the upper left hand corner place a goblet or small tumbler for water. If a second spoon be needed, lay it beside the first, or use it to define the upper part of the square. Individual salts and peppers, if there are used, may be arranged to suit the taste. Extra knives and forks follow the rule given above. At the carvers place, if the carving is to be done at the table, spread a white napkin, (large) with the point toward the middle of the table to protect the table-cloth from splashes of gravy. If there is no castor, cruets and fancy pepper and salt-boxes can be had in a great variety of styles and prices. A vase of flowers is always attractive, and adds grace and beauty to any table. Place the pepper, salt and vinegar at the ends of the table, the individual butter and salt-dishes at the side of each plate.

Serving the Table may be very much simplified at an informal dinner, or rendered elaborate where there are trained servants. The simpler form only will be touched upon here. When there are many persons to be served it is very convenient to have ice-water in the glasses, butter on the plates, and if the first course is raw oysters, have them in the dishes. Even soup, especially where untrained help is employed, may be served before the guests are seated. If this is done, the plates should be heated and

the soup itself hot as possible. If the soup is to be served at the table, let it be done by the hostess. The tureen and a pile of heated plates should be placed before her, and a single silver ladleful dipped into each plate, and handed to an attendant who passes the plate at the left of the guest.

The serving is usually commenced with the lady at the host's right hand and continued around the table. The soup should be eaten with the piece of dry bread or roll found at each plate. Buttering is only less vulgar than thickening the contents of the plate with crumbs. When the plates and tureen have been removed (take the spoons first), the next course should be brought on. If this is fish, only one vegetable should be served at the same time. Sliced lemon and squares of bread should be passed with it. Bread should be passed with each course. After a fish course, the plates are changed before the meats are brought on. Fish, is frequently omitted, as rendering the serving necessarily tedious. If roast beef, and game or fowls are both to be included in the dinner, they must be made into separate courses, each with their appropriate accompaniment of one vegetable.

Jellies, pickles and other dishes, such as croquettes of various kinds, are used as side dishes or *entrées*, with the different courses. However, in the rather simple dinner taken for an example, it will be perfectly good taste to follow the soup with a roast, of any preferred kind, served with two varieties of vegetables, which are placed with the platter of meat (one upon each side) before the host, together with a pile of heated plates, on which he serves the viands to each guest, either with or without the assistant passing. Jelly must never be put in sauce-dishes, but placed upon the plates by the host, or each may help him or herself, as the jelly is passed. The thin vegetables must be put in small sauce-plates. Olives, pickles and other relishes, should be passed by an attendant. The simple roast, served in this fashion, may constitute the substantial portion of the repast. Or, there may be substituted for the roast, a turkey with accompaniments. Cranberries used upon such an occasion, with turkey, should be served in the form of jelly, and put directly upon the plate. A pair of fowls, with dressing, may be substituted for the turkey; or, they make a very nice third

course where beef has formed the second, and may be served with cauliflower or Brussels sprouts prepared in almost any fashion.

If the carver is inexperienced, a portion of the carving may be done before the turkey or fowls are placed on the table. If there is a salad it should be served separately. The dishes belonging to any course should always be removed and fresh ones substituted.

The substantials of the repast finished, the maid should be summoned and commence the clearing of the table by carrying out, first, the meat, then the dishes of vegetables, and after that plates and butter-plates. Use a tray to transfer everything except the large platters. Never allow the scraping of the contents of one plate into another, and bearing off the whole pile at once. Two plates at a time are enough.

Then, after the soiled dishes, if the dessert is to come next, without the intervention of another course, have all the table furniture, salts, peppers, etc., removed, except the glasses, ice-bowl and water bottle, or pitcher, and the crumb-brush and tray used.

Changing the table-linen for dessert is always optional. Dessert-cloths, napkins, fruit-cloths and napkins (colored) are pretty, but so many changes render the serving more complicated.

Dessert of pudding and pastry follow, or, more fashionably, and also more healthfully, after the long, substantial dinner. Charlotte Russe and some of the various delicate and delicious creams may take the place of the richer desserts. Coffee may be served with this course (it should never be served earlier.) It should be poured by the hostess. Cream, if desired, should be put in first, and cubes of white sugar, dropped from the sugar-tongues, in the saucer, that each guest may sweeten it to his liking.

Sardines skinned and served in a dish of lettuce hearts or water cresses, will be a pretty novelty to take the place of a salad at dinner or luncheon.

If the dinner is a very ceremonious one, the coffee will not appear until the last course, which consists of fruits, ices and coffee (the ices optional), and the work of waiting is done.

Finger-bowls are brought on with the dessert, and placed at

the left hand of each guest. They should be two-thirds full of luke-warm water, with a slice of lemon or a geranium leaf in each one, or flavored with rose or any preferred scent. Pretty Japanese bowls at 20 and 25 cents will do nicely. The bowls are sometimes set, each on its tiny doily, in the glass plate used for dessert, and placed before the guest, who should remove the bowl and doily to the left hand, leaving the plate free for the dessert.

Where baked puddings or pastry are served at a plain dinner, they should be brought in and placed before the hostess, in the dish that they were baked in, and served. If silver outside pudding and pie dishes are attainable, they are a great improvement.

TABLE ETIQUETTE.

In giving a dinner, have regard to the size and convenience of your rooms, and regulate the number of guests to suit, as a crowded table is always tiresome. Be sure to know that those invited are agreeable to each other. Strangers are sometimes invited as a compliment to other guests, or, as courtesy to themselves. All guests should be invited ten days before the dinner, and should accept or decline at once. They should be punctual to the hour named. Ladies usually appear in full dress; gentlemen in the usual conventional black, with white vests.

Guests should find their places quietly as possible. Cards at each plate will be an assistance.

Guests remain standing until the hostess seats herself.

A gentleman escorting a lady into the dining-room should offer her his left arm, and, on passing through the door, pass first himself and let the lady follow without dropping his arm.

The knives and forks are to be used as follows: The small, spoon-shaped fork is used for raw oysters; the next smallest fork for fish; a silver knife is usually supplied for fish also; steel-bladed knives, with elegant handles, are most usually provided for meats.

Soup should be eaten from the side of the spoon, noiselessly. To be very exquisite, dip up the soup with the side of the spoon

farthest from you and move it toward the farther side of the plate in lifting it toward the lips. This will give time for a drop to fall into the plate from the outside.

Napkins should be partly unfolded and laid carelessly on the left knee and used to wipe the lips lightly.

Courses wherein knives and forks are both used, the knife should be held in the right hand and the fork in the left, and they should not be exchanged. Keep the fork in the left hand and convey all the food to the mouth with that hand.

Courses where no knife is required, such as salads, croquettes, sweet-breads, etc., the fork is held in the right hand.

Knives and forks should be held with the handles resting in the palms of the hands and with the elbows close to the sides.

Forks are used, wherever it is possible, for puddings, creams and jellies; by some persons for ice cream, and in some houses both forks and spoons are sent up with them.

With vegetables and macaroni use a fork. Artichokes and olives are eaten in the fingers.

Peaches, pears and apples are prepared for eating by holding the fruit on a fork, and paring with a fruit knife.

Accidents should not be noticed.

In sending up the plate for more of any course, the knife and fork should always be removed. The handles of both knives and forks are loaded, hence there is no danger of soiling the table linen; or, if one is skillful, they may be held in one hand carelessly.

Always break the bread.

Do not fold the napkin after dinner, leave it beside the plate.

Never pass a plate offered you to some one else.

Always let the teaspoon remain in the cup unless you desire more tea or coffee.

Gloves should be worn to the table and removed.

Dinner should be announced to the hostess. The host leads the way with the principal lady guest, or the eldest one present, and the hostess should bring up the rear with the principal gentleman, whom she seats upon her right, taking her own seat opposite the host.

Gentlemen assist the ladies they have accompanied to seats, then seat themselves.

Gentlemen are informed what lady they will have the honor of taking out, and, if strangers, are given an introduction, though in England this formality is sometimes dispensed with, as guests at a dinner party are free to converse with those next them without a previous introduction. A gentleman will take out to dinner some other lady than his wife, a brother will select some one to fill the place of his sister, while these ladies have already, it may be, accepted the escort of some stranger. Guests may remain one hour after dinner.

Melons that are sufficiently soft are eaten with a spoon.

A knife and fork both are used in eating salad, if it is not cut up before serving.

Pine-apple is the only fruit that requires the use of both knife and fork.

BREAKFASTS.

Breakfast parties are growing in favor with Americans of late, as being less formal than a ceremonious dinner. The hour is from nine to eleven, varying with circumstances.

The invitation may be an informal note, or a card of the hostess, in which case below the name is written, "Breakfast at eleven o'clock, Wednesday."

Spread the table as nicely as possible. A white cloth with white napkins under each plate and mats bordered with scarlet, are very effective.

A tiny breakfast castor at each end of the table, or a cluster of vinegar, cruet, salt and pepper bottles, as for dinner, may be arranged at each end. A salad set is very pretty.

Fruit, of which the first course is to consist, should be placed in two glass bowls in the center of the table with a vase of flowers between, or in one large bowl, arranged with flowers on either hand. Berries, peaches, melons, pears or grapes, are pretty summer dishes. For winter a beautifully arranged display of Malaga or Tokay grapes, dates, figs and oranges, may take their place. These should be served first.

Cantaloupes in their season are delicious for breakfast, bananas are healthful, and sliced tomatoes taken from ice are exceedingly refreshing.

Oatmeal, or cracked wheat porridge, with cream, forms the next course.

Fried Oysters may follow this if desired. Removing the bowls, all that is really necessary is a course consisting of broiled birds, spring chickens, or tenderloin steaks with buttered toast. Fowl or steak should be accompanied by potatoes in some form. Saratoga potatoes, croquetted potatoes, or other forms. Any variety of bread may be served either cold or hot, but very nice and light of its kind.

Butter should be in several small plates with bits of ice around it.

The closing course should be hot cakes served with honey or maple syrup, placed at each plate in sauce dishes.

Coffee, extra nice, should come on with this course, tea and chocolate may also be at hand.

A glass of nice jam, or tart jelly, may be placed upon the table to serve with the meats.

A breakfast should never be too elaborate, one attendant being sufficient, unless the guests are very numerous.

Guests should not remain more than half an hour after leaving the table.

The same forms, though somewhat plainer, are very suitable to follow for the family breakfasting. Little attentions to refinement and beauty render the etiquette of state occasions more easily assumed.

LUNCHEONS.

Luncheons for guests are very similar to the late breakfast. Ladies only are invited to lunch. One o'clock is the earliest permissible hour. A little later is more desirable.

Bouillon may be served first in little cups. Tea, coffee, or chocolate, follow with the substantials. Salads, chicken, or lobster, oysters in frys, scallops, or panned, together with cutlets, sweet-

breads in any style, and various other such dishes, for which rules will be found in this book.

The table may be decorated with fruits and flowers as for a breakfast. Fancy cakes and bon bons should be on the table, and dainty crackers, or wafers, must be served instead of bread.

Table-cloth and napkins are usually colored, and the whole meal lighter than a breakfast. Some ladies only give the rolled sandwiches of grated ham, wafers, and tea or chocolate.

Guests are not expected to remain more than half an hour after leaving the dining-room.

TEAS.

Set the table as for a breakfast, using white table linen if desired. Fruit and flowers to decorate.

Bouillon for first course served in small cups, or cups and saucers, with a teaspoon, or any clear soup may be used.

Chicken salad, oyster pates, or any other pates follow. Oysters fried, fricasseed, or scallopped, or fish may be served before the salads, etc.

Cakes, small, fancy, mixed, one variety of loaf, the made jellies (gelatine), lemon, etc., served with whipped cream heaped about them.

Coffee, or chocolate, may be served after the salads.

Bread, or rolls, are also necessary, while almond, or chocolate tarts and chocolate custards, are nice additions.

BILL OF FARE.

The following bill of fare pages will be very valuable to the young and inexperienced housekeeper. It has been our endeavor to cover as wide a range as good practical common sense would allow. Courses for dinner parties, hints for other parties, collations, church sociables, picnics, and children's parties, are given. These bills of fare are subject to endless variations.

SUGGESTIONS FOR THE WEEK.

SUNDAY.

Breakfast.—Sausage, Fried hasty Pudding, Cold Bread or Toast, Coffee.

Dinner.—Baked Beans, Broiled Steak, Roast Potatoes, Catsup or Pickles, Indian Pudding, Tea.

Supper.—Cold Bread, Sauce or Roasted Apples, Ginger Snaps, Tea or Cocoa.

MONDAY.

Breakfast.—Cold Baked Beans, Brown and White Bread, Sauce, Corn-meal Muffins.

Dinner.—Veal Steak or Pork Steak, Roast Potatoes, Baked Squash, Bread and Butter, Apple or Squash Pie, Tea, (Fruit alone may be used for dessert).

Supper.—Toast, Preserves, Chocolate.

TUESDAY.

Breakfast.—Milk Toast, Doughnuts, Cocoa Shells, Boiled Eggs or Omelet.

Dinner.—Roast Beef, Mashed Potatoes, Turnips, Cranberry Sauce or Pickles, Batter Pudding or Pie.

Supper.—Toast or Rolls, Cold Sliced Roast Beef, Cup Custard, Plain Cake, Tea.

WEDNESDAY.

Breakfast.—Crust Coffee or Coffee, Potato Balls, Broiled Salt Codfish, Johnny Cake and Cold Bread.

Dinner.—Scalloped Beef (made from the remains of yesterday's roast), Cauliflower, or Cabbage in any preferred way, Mashed Potatoes, Apple Custard Pie, Cheese, Tea or Coffee.

Supper.—Rolls or Biscuit, Canned or Fresh Fruit, Chocolate Custard, Tea.

THURSDAY.

Breakfast.—Coffee, Oatmeal Mush, Lyonaise Potatoes, Graham Gems or Muffins, Cold Bread.

Dinner.—Beefsteak smothered in Onions, Pickled Beets, Turnips, Boiled Potatoes, Bread and Butter, Fresh Gingerbread, Coffee.

Supper.—Soft Toast with Eggs, Potato Salad (any kind), Cold Bread, Canned Fruit, Cookies, Tea.

FRIDAY.

Breakfast.—Chocolate, Baked Potatoes, Hot Muffins (corn), Cold Bread, Sliced Tomatoes.

Dinner.—Tomato Soup, Veal Cutlets or Fish, Steak, Cupped Potatoes or simply Mashed, Bread Pudding, Tea.

Supper.—Toast, Cold Bread, Codfish picked up in Cream. Canned Fruit or Apple Float, Tea, Doughnuts.

SATURDAY.

Breakfast.—Wheat Pan-Cakes and Syrup, Fried Potatoes, Sausage, Coffee.

Dinner.—Veal Pot-pie or Salt Fish with Drawn Butter Sauce, Roast potatoes (omit these with Pot-Pie), Carrots, Pickles or Catsup, Steamed Apple or Cherry Pudding, Tea.

Supper.—Custard, Fresh Berries or Canned Fruit, Fried Kidneys or Calve's Brain, Cold Biscuit, Ginger Cookies, Tea.

DINNERS FOR ANOTHER WEEK.

Monday.—Boiled dinner with Corned Beef, Baked Rice Pudding.

Tuesday.—Corn Beef (left over), Scalloped, Pickled Beets, Roast Potatoes, Mince or any kind of Pie.

Wednesday.—Boiled leg of Mutton (save the liquor in which it is boiled), Drawn Butter or Caper Sauce, Vegetables, Slaw with Dressing, Gingerbread with Hot Sweet Sauce.

Thursday.—Make Soup of the Mutton Liquor left (adding the bones) with Egg-Dumpling or Soup-Balls, Hash of the remnants of the Mutton, spread 1 inch thick on slices of Toast, Poach Eggs and lay one on each slice, Vegetables, Tapioca Pudding.

Friday.—Chowder or Fresh Fish in some form, or Baked Salt Cod with Cheese, Vegetables, Squash or Pumpkin Pie.

Saturday.—Ham and Eggs or Broiled Steak, Fried Apples, Roast Potatoes, Steamed Pudding with Sauce, or Cabinet Pudding.

Sunday.—Stewed Oysters, Veal Steak, Vegetables, Cranberry Pie, Custard.

BREAKFASTS.

Sunday.—Fried Chicken, Fried Sweet Potatoes, Pop-overs.
Monday.—Ham and Eggs, Johnny Cake.
Tuesday.—Macaroni, Veal Cutlets.
Wednesday.—Mackerel, Saratoga Potatoes.
Thursday.—Liver and Bacon, Rice Croquettes.
Friday.—Hominy, Laplanders, Hash.
Saturday.—Oat-meal Mush, Ragout of Cold Meat.

BILLS OF FARE.

Menu for One Week.—By Courses.

MONDAY.

BREAKFAST.

Coffee. Oranges. Sweet Breads—Fried.
Sliced Tomatoes. Fried Sweet Potatoes.
Hot Crackers.

DINNER.

Oysters—Raw.
Consomme with Custards.
Baked Blue Fish with Maitre d'Hotel Sauce and Saratoga Potatoes.
Boiled Turkey with Oyster Sauce and Lima Beans.
Lettuce Salad.
Almond Custard Pudding. Almond Cream Cake.
Cheese. Fruit. Coffee.

TUESDAY.

BREAKFAST.

Chocolate. Fruit. Turkey Hash.
Radishes. Cucumbers.

DINNER.

Oysters on the Half Shell. Puree of Green Peas.
Baked Shad with Potato Croquettes.
Roast Lamb. Mint Sauce.
Canned Green Peas. Celery Salad.
Cream Puffs. Lemon Jelly.
Fruit. Coffee.

WEDNESDAY.

BREAKFAST.

Cocoa. Figs and Dates.
Lamb Curry. Scalloped Tomatoes.
Breakfast Bread (Cornmeal).

DINNER.

Oyster Soup or Puree of Cauliflower.
Broiled Mackerel with Maitre d'Hotel Potatoes.
Fillet of Beef with Mushrooms.
Lettuce Mayonnaise. Lemon Sponge.
Ice Cream. Fancy Cakes.
Fruit. Coffee.

THURSDAY.

BREAKFAST.

Coffee. Grapes or Bananas.
Fish Croquettes with Saratoga Potatoes.
Rice Muffins. Cheese Omelet.

DINNER.

Oysters—Raw.
Tomato Soup. Turbot. Cucumbers.
Snipe with Cupped Potatoes.
Potato Salad. Banana Charlotte.
Chocolate Tarts. Cheese. Coffee.

FRIDAY.

BREAKFAST.

Chocolate. Strawberries.
Trout.
Radishes. Sliced Tomatoes.
Oyster Omelet.

DINNER.

Clams.

Mock Turtle Soup.

Boiled Fish with Egg Sauce. Saratoga Potatoes.

Veal Breast with Tomato Sauce and Rice Croquettes.

Oyster Omelet. Water Cress Salad.

Omelet Souffle with Fancy Cakes or Lemon Jelly with Whipped Cream and Fancy Cakes.

Cheese. Fruit. Coffee.

SATURDAY.

BREAKFAST.

Cocoa. Pine-apples.

Veal Croquettes with Asparagus.

Water Cress.

DINNER.

Oysters.

Gumbo with Rice. Baked Blue Fish.

Potato Balls or Potatoes Hollandaise.

Chicken Croquettes with Asparagus. Queen Fritters with Sauce.

Sweet-bread Salad.

Bavarian Cream and White Cake with Tutti Frutti Frosting.

Fruit. Coffee.

SUNDAY.

BREAKFAST.

Tea and Chocolate. Strawberries.

Broiled Chops.

Asparagus. Baked Tomatoes.

DINNER.

Oysters—Fried.

Jardiniere Soup.

Baked Fish—Stuffed. Potato Croquettes.

Roast Pork with Fried Apples and Butter Beans.

Artichokes.

Broiled Chicken. Cauliflower.

Tomato Mayonnaise or Water-cress Salad.

Strawberries with Whipped Cream. Tutti Frutti Ice Cream.

Fruit. Coffee.

DINNER PARTY.

Oysters—Raw.
Mock Turtle Soup. Salmon with Lobster Sauce.
Cucumbers. Chicken Croquettes. Cauliflower.
Fillet of Veal with Mushrooms or Roast Lamb with Spinach.
Canvas-back Ducks. Celery or Potato Puffs.
Chicken Salad or Chicken Mayonnaise.
Asparagus with Cream. Macaroni with Cheese.
Lemon Jelly with Whipped Cream.
Chocolate Pudding or Bavarian Cream.
Creme de la Creme Charlotte Russe or Coffee Charlotte Russe.
Tutti Frutti Ice Cream and Fancy Cakes.
Fruits. Coffee.

The Ice Cream may be omitted and the last course consist of Water Ices, Fruit and Coffee. This same bill of fare may be very much simplified.

COLLATION.

[The dishes served at a collation are always cold.]
Raw Oysters.
Lobster Patties. Boned Turkey.
Chicken Sandwiches or Chicken and Ham Sandwiches.
Raspberry or Strawberry Short Cake.
Almond Cheese Cakes and Lady Fingers.
Ices. Fruit. Strawberry Sherbet.

Orange Cream, Chocolate Cream, Cake or Creme de la Creme Charlotte Russe may be served instead of Strawberry Shortcake.

CHURCH LUNCH FOR TWENTY-FIVE PERSONS.

Ice Cream, 1½ gallons. 3 Loaves of Cake of 5 pounds each.
4 Loaves of Bread or 1 dozen Biscuits.
½ pound Butter. ¾ pound of Coffee to 6 quarts water.
1 pound sugar.
1 quart of Cream or 1 gallon milk. 2 quarts of pickles.
8 pounds of Ham.
3 cans of Fruit or 3 quarts Cranberries.

PICNICS.

Meats, pickles and relishes of all kinds are usually more appetizing in an out-of-doors lunch, than rich cakes and cloying sweets.

Sandwiches are always nice. It is optional whether the filling consists of grated or chopped ham, or sliced meats, though unless the meat is very tender and sliced very thin, the grated filling is preferable.

Chicken Cheese, pressed chicken, pressed veal and veal loaf are in great esteem. Pickled hard-boiled eggs, radishes, cucumbers, cold slaw, potato or other salads are in demand.

Potted Meats and bottled pickles are good. Rolls and biscuit, bread in the loaf, or buttered slices laid together. Jellies and marmalades in glasses are sufficient. Pie and small fancy cakes are usually relished.

Lemons, sugar, tea, coffee, salt and pepper are among the essentials. Fresh fruit also, and be sure that knives, spoons, forks and cups are not left out.

CHILDREN'S PARTIES.

Make the table bright as possible for the little guests with flowers and fruits. Have the dishes as attractive as possible.

Snow-Balls, Cornucopias, Lady Fingers, Cream Puffs, Tarts, Jelly, Orange, Almond, Chocolate, etc. Small Frosted Cakes, Harlequin Jelly, Love-knots, Molded Jellies, Frosted Fruits, Fresh Fruits, Harlequin Blanc-mange, Sliced Cold Tongue or pressed Veal sliced. Rolls or Biscuit, Pop Corn Balls, Confectionery Nuts. Ice-cream in molds, if possible, and of two or more colors. Lemonade-chocolate is the best warm drink. If one large cake is wished, make in a pyramid of three or four loaves, frosted. A bag of Crystallized Pop-Corn may be given each one; mix with candy, if wanted; make the bags any shape of bright colored tarleton. Distribute these last of all, that they may be taken home. Two loaves on stands wreathed with flowers, and flowers in the center of each loaf may take the place of the pyramid.

MAKING READY.

The chief secret of all preparations for expected guests, is to make as many of the preparations as possible before the arrival of guests. Fruits may be selected the day before, carefully wiped,

arranged in their appropriate dishes and set away until time for using. Nuts should be picked over, cracked, ready to serve. All the table-linen carefully sorted out, ready for use at any time.

The silver-ware and china should be kept ready for use at all times. When turkey is to be served for dinner, it can be made ready for the oven the day before. A chicken-pie may also be baked and heated next day. Mince pies are better for keeping a few days, and are always ready to serve. When wanted, cranberry jelly may be prepared and molded. Then there are some desserts that can be made ready and are as good or even better for keeping a day or two. Consult the recipes. Dressings for salads, and cold sauces for puddings, may be made the day before and kept nicely, especially if ice is handy.

With all these matters attended to in time, no hostess need tremble for the result, nor dread the accidents and failures almost certain to ensue where hurry and confusion rule the hour. Of more importance still, her time is left free to entertain her guests.

Much anxiety and care is overcome by having all things ready.

HOUSEKEEPING.

HOUSE CLEANING.

THE regular routine of the winter's work, no matter how carefully performed, leaves ample necessity for the annual or semi-annual return of that domestic revolution popularly termed "house-cleaning." An event so punctual, proper, and at the same time so disagreeable and wearisome in its recurrence that a few hints as to simplifying its details will be by no means out of place.

The Cellar.—Begin with the cellar. Empty the ash bin, clear the furnace and dispose of the useless rubbish. See that no decaying vegetables are left in dark corners to render the atmosphere of the whole house prolific of disease. If the air of the cellar should seem very close, all impurities and parasitical growths may be destroyed by closing the doors and windows and burning a little brimstone (powdered) in an old pan. This may not always be necessary, but every year the following:

WHITE-WASH FOR CELLARS should be liberally coated over ceilings and wood-work. Make a common white-wash after any of the rules given, and add to it copperas, which is a cheap article, in the proportion of 6 or 8 pounds for ½ bushel lime. This has cleansing and disinfecting properties not to be over-estimated, and is a preventative of the ravages of rats and mice. Some apply this wash twice a year. It is also useful for applying to kitchen closets.

DAMP CELLARS.—To prevent damp cellars and milk-rooms, place a peck of fresh lime in an open box and stand on the floor. This is invaluable. A peck of lime will absorb about 7 pounds, or more than 3 quarts of water. In this way a cellar or milk-room may soon be dried, even in the hottest weather. A bushel of lime

absorbs 27 pounds of water and still appears as a dry powder. In this condition it will be very useful to spread over the garden, lawn, or around fruit trees, or it may be used for a white-wash. With lime in the cellar, chills will be an unknown quantity.

To Purify Drains—Dissolve 2 pounds of copperas in a pail of water; should be washed down all drains, sinks, vaults, etc. All pipes leading from the kitchen should have boiling lye turned down them once a week, at least, in sufficient quantities to eat away the accumulation of grease that coats the interior of the pipe. A few drops of carbolic acid should be poured down the pipes leading from stationary wash-stands. What little odor that escapes into the room is very beneficial to any one afflicted with throat trouble. Any decomposing substance may be rendered odorless by a layer of powdered charcoal, quicklime or common road dust, which is in itself a good disinfectant.

Closets should be next in order. Examine all cast-off clothing in attic and store-rooms and distribute to the needs of others. Sort and put in paper sacks or pasteboard boxes the "odds and ends" that every thrifty housewife reserves for time of need, labeling each distinctly for convenience sake.

Wash and wipe floors and shelves; while these are drying have the garments and bedding on lines airing in the sun and wind. Damp cloths only should be used for shelves, as it is desirable they should dry quickly. Sweep the walls and ceilings. Dust Persian powder in all the cracks to prevent moths and other insects, or sprinkle benzine plentifully in the crevices. The odor will evaporate quickly. Be careful in handling it as it is very inflammable. These rules apply to attic and closet.

To Prevent Moths.—Take furs and other winter clothing, before the insidious miller claims them for its home; hang out doors in the wind, brush well with a whisk-broom, and envelop in brown paper sacks. Wrap the more valuable articles in newspapers before putting in the sacks. Printers' ink being one of the best preservatives against the depredations of moths. Turn over the edges of the sack and paste carefully down with a little flour paste (raw flour and cold water stirred smoothly together will answer), making sure that there are no openings in the sack where the moth

miller can creep in. This is absolutely safe if done early in the season. Blankets, shawls, cloaks, etc., can be wrapped in large papers. Label every article as it is fastened, and keep a little memoranda book of where each package is put, that when one especial article is needed it can be found at once. Camphor gum is apt to turn furs a light color. A cedar box is very nice to put these packages in, but in its absence a whisky or alcohol barrel is equally good. A little bergamot or some other perfume will do away with the odor.

Return all articles to the closets, close the doors and everything is ready for cleaning the rooms.

One Room at a time is all that should be undertaken. In this way dust, turmoil and misery, too often attendant upon housecleaning, are avoided. A large, clean, soft dust-cloth, if very slightly moistened, is much the best. Dust carefully every article of furniture in the room, and carry either out doors or into an adjoining room. Pictures and mirrors that are too large to be removed from the walls should be carefully dusted and then covered.

Carpets.—Pull the tacks. Be careful not to break the heads and leave points in the floor. The carpet, if a Brussels or Wilton, should be folded by the seams, instead of being gathered into a heap, as these carpets are creased by treatment that would not harm an "ingrain" or "three-ply."

Leave the rope very slack before the carpet is hung, then lift to the required height by long and strong poles. Select for whips long, smooth, flexible twigs, canes will answer. Carpets should never be shaken as their weight inclines them to part. In beating them whip the wrong side first and thoroughly, then the right side. Brussels, however, and other heavy carpets, should be whipped on the right side only, as they are so heavy that the dust cannot penetrate them.

Sprinkle the floor from which the carpet has been removed with water containing a little carbolic acid. This will lay the dust and destroy its poisonous action on the lungs—dampened sawdust may be used instead.

To Clean Wall Paper.—If not much soiled, simply wiping off with a soft cloth pinned over a broom, changing for a clean one

frequently, will answer; another way, is to take 2 quarts of wheat bran, inclose it in a bag of thin open flannel or strainer cloth; with this rub the paper, shaking up every few minutes so as to keep the surface fresh. This is a very good method.

Grease Spots on Wall Paper may be removed by mixing pipe-clay or fuller's earth (an old clay pipe may be ground fine and used,) with water to a paste. Lay on the spot, let remain all night, in the morning remove with a knife or brush.

Grease Spots on Floors may be scoured perfectly clean by the use of strong pearlash water or sal-soda. Mix this with sand if the spot is very large.

Broken Places in Walls may be filled with a mixture of white sand and plaster of Paris made into a paste with a little water. Cover over with a bit of paper to match that on the wall.

Smoked Ceilings that have been blackened by a kerosene lamp may be washed off with soda water.

To Remove Paint and putty stains from window glass, dip a wet cloth in baking soda and rub the paste thus made thinly over the glass. Let remain fifteen minutes, and wash in warm, soft water, without soap. This will bring all the stains with it. Rub dry and polish.

Second—Wash the window glass with hot, sharp vinegar; this will remove mortar and paint.

Grained wood work should be washed with cold tea.

Oiled and varnished woods should be simply wiped with a flannel cloth wrung out of warm, soft water.

Painted wood-work may be washed with a few drops of ammonia in the water used. Put 1 teaspoonful of ammonia in a quart of warm soap-suds, dip in a flannel cloth; apply rather lightly but rapidly; dust and specks will all disappear.

Second.—Dip a flannel cloth in warm soap-suds and then in whiting; applied to paint, this will instantly remove grease and soil of every description; wipe off with clear water. Delicate paints will not be injured but look like new.

To wash windows take a little spirits of ammonia on a sponge, rub over the glass touching every part of the pane, then rub briskly

with a piece of soft paper; this does away with soap and water and leaves the glass brighter.

Second—Dip a damp cloth in whiting, and rub on the glass; rub to get off all dirt, then let it dry on; after which rub with a dry cloth; it is nice for nickel-plating and knives and forks. This method is also useful for show cases and mirrors.

The floor may be cleaned next, with water containing ammonia or soap. Simply wipe off, scrubbing is not necessary on floors protected by carpets.

Wipe the floor carefully a second time. A handful of borax in this water will act as a preventive of moths.

Carpets may now, when the floor is perfectly dry, be returned to the room carefully stretched and tacked in place. Use carpet-lining paper, two or three layers of newspapers, though some adhere to the old fashion of putting straw under carpets.

Moths in carpets must be carefully guarded against when carpets are laid. Borax water is good and should be used. Lay the carpet down, turn the edges back, sprinkle salt or black pepper and turn the edges back and tack firmly.

Heavy carpets do not require to be taken up every year; remove tacks from these, fold the edges back, wash about a foot of the floor all around in strong soap-suds with a tablespoonful of borax dissolved in 1 quart of water. When dry, dust with insect powder and re-tack.

Second.—Lay a damp cloth quite wide and wet along the edges of the carpet while on the floor, and iron dry; the steam will kill both moths and eggs. This will answer for any style of carpeting.

To brighten carpets, the ammonia and water mentioned before, wiped over an entire carpet, is useful. It is necessary to wring out the cloth frequently and get a fresh supply of the solution.

Second.—Sprinkle a pound of damp salt over the surface and sweep off.

Save the ravelings when putting a new carpet down; they will be very useful to mend with when it begins to wear.

To Take out Grease Spots From Carpets.—Cover the

spots with fresh buckwheat, removing it as fast as it absorbs the grease and applying fresh until the spots disappear.

Second.—Kerosene oil spilled upon a carpet will often entirely disappear by evaporation if the room is closed and kept from dust. If the spot still remains, a thick coating of powdered French chalk should be spread over it and heated occasionally by laying a brown paper over it and pressing with a hot iron.

Discolored Spots on Carpet can be frequently restored by rubbing with a sponge dipped in ammonia diluted with water; clothing the same. Ox-gall is useful for same purpose.

Soot on Carpets, falling from an open chimney, may be swept up without the slightest trouble by sprinkling it lavishly with salt at first and then sweeping.

Stair Carpet Pads should be made by folding waste cotton or pieces of old quilts in newspapers; have them a little shorter than the carpet is wide. Put them over the edge just where the foot naturally strikes the front of the stair. It will preserve the carpet and deaden the sound of footsteps. Old pieces of carpeting, doubled, are very good for this purpose. If the stair carpet is a little longer than the stairs, it can be moved up or down at different times so as to last longer.

Furniture Polish.—Take 4 ounces of alcohol, 4 ounces of boiled oil, 1 ounce of Japan dryer, and 1 ounce of benzine. Mix all and shake well while using. This removes all foreign substances, at the same time gives a fine polish. Rub dry with a woolen cloth. This recipe sells regularly for seventy-five cents.

Furniture Polish, (II), must be made use of before the furniture is brought back to the room. Any of these given below are reliable: 1st. Mix equal parts of vinegar, spirits of turpentine and sweet oil in a bottle. Apply with a flannel cloth and polish afterward with a piece of chamois-skin or silk. It is better than a coat of varnish and will remove spots also. 2nd. Ten cents worth of bees-wax melted in a tin-cup in a hot oven; add to this 2 ounces of turpentine and let cool. Apply briskly to the furniture and polish with an old silk handkerchief. 3rd. A little kerosene rubbed into furniture with a flannel improves the color and polishes it. The odor quickly evaporates.

Black Walnut furniture may be cleaned and polished with the following mixture: ½ pint warm strong coffee, 1 tablespoonful linseed oil (boiled). Apply with flannel; polish with a dry flannel. Great improvement.

Furniture Varnish.—1½ ounces linseed oil, raw; 1 ounce alcohol, ½ ounce Venice turpentine, 4 drops benzine, 4 drops spirits turpentine.

Mirrors and picture glasses should be polished with a bit of chamois-skin squeezed out of clear water, and then polished with a dry piece of the same.

To Clean a Library provided with enclosed stationary cases, the books should be taken out after the first washing of the floor, carefully freed from dust by striking two volumes together in the hand—never dust books in any other way—and return to the cases. If the cases are open, dust the books and remove to another apartment before the carpet is disturbed.

To Wash Oil Cloth.—Take milk and water. Never use soapsuds, as this dulls the colors. Rub over with a mixture of ½ beeswax, melted, and while warm stirred into a saucer of turpentine. Apply with a flannel cloth and polish with a dry flannel. Or wash as above and oil with sweet oil or butter. Polish.

To Clean Zinc.—Rub carefully with kerosene and polish with newspapers. This combination of printers' ink and kerosene effectually removes all stains.

Nickle Trimmings on stoves may be cleaned with kerosene and whiting. Polish with dry flannel. Common soda will polish nickle-plating also.

Spots on Varnished Furniture may be removed by rubbing with essence of peppermint or spirits of camphor and afterward using furniture polish or linseed oil. Sometimes holding a hot fire-shovel over them will remove them. Polish afterward.

Mica in stoves may be cleaned by washing in hot vinegar. If it does not clean readily let remain wet some time.

To Wash Matting wipe off with a cloth wrung from salt and water. This prevents turning yellow.

To Remove Grease from Marble.—Apply a paste made of crude potash and whiting mixed with water, or mix quicklime to

the consistency of cream with strong lye. Apply with a brush. For either method let remain twenty-four hours and wash off with soap and water. Polish the surface and the marble appears like new. A paste of whiting with benzine will work wonders.

To Remove Iron Stains from Marble.—Take an equal quantity of fresh spirits of vitriol and lemon juice. Mix in a bottle, shake well, wet the spots and in a few minutes rub with a soft linen cloth until they disappear.

To Sweep Carpets use salt, dampened sawdust, bran or old tea leaves.

In the Kitchen.—Attend to the closets first. A coat of copperas white-wash will be useful, or plain white-wash. Put the boiler over, fill with strong soap-suds, adding a good handful of sal-soda. Into this put all the tins and let boil half an hour. Take the lamp burners and boil in the same fashion, using some old pan for this purpose. When removed, rinse well and wipe dry.

Ammonia will be found a necessity in the kitchen work. Its uses are manifold. Some of them have been mentioned before. It is cheap and the crude article can be bought for household purposes. Put it in dish-water, and the pans and kettles where meat has been cooked, and grease will disappear like magic.

To Oil a Floor.—Get common boiled linseed oil; heat boiling hot, and while hot go over the floor, using an old paint-brush and keeping the oil hot all the time. Even if the floor is very rough and inclined to sliver, this will make a great improvement. Have the floor very clean before using. Two coats of oil may be needed if the floor is very bad; 1 tablespoonful of yellow ochre to 1 quart of oil makes it light. The same of burnt umber will color it dark.

To Wash Dishes.—Fill the dish-pan half full of very hot water and to that quantity add $\frac{1}{2}$ or $\frac{2}{3}$ cupful of sweet milk. It softens the hardest water, gives the dishes a clear bright look, and keeps the hands from roughening by the use of soap. It cleans the greasiest dishes without leaving the water covered with a scum. Kettles and pans that have had meat cooked in them should be half-filled with hot water and set back on the stove (a little ammonia in the water will help). Pour this out when ready and wash

in hot milk and water. An easy method. To save still farther trouble wash the dishes as above, rinse in very hot water, lay a soft towel in the bottom of a large milk-pan or a broad, shallow willow basket and pack the dishes in this to drain. At meal time bring out the basket and set the table, being careful that there are no rough streaks of the china for sensitive finger-tips to feel. Wipe knives, forks and spoons as usual.

A Dish Mop may be made by fastening a quantity of candle wicking or soft linen rags to a wooden handle the required length. The mop part should be five inches long when finished.

Old Newspapers are very useful in the kitchen. Polish the tea-kettle with some. If very smoky moisten and dip in a little soda. Rub again with a fresh paper and the result will be gratifying. The coffee-can may be treated in the same manner, while they will put the finishing touch to newly polished silver, and will be found excellent to polish stoves that have not been blackened for some time.

Brass and Copper Kettles may be cleaned with a bit of flannel dipped in kerosene.

Flat-irons may be rubbed in kerosene and scoured with sandpaper if rough.

Blacking for Stoves will take polish much more easily if a little turpentine or benzine is mixed with it. This rule is good: 1 pound of black lead, 1 gill of turpentine, 1 gill of water and 1 ounce of sugar. There will be a little odor when the fire is first lighted in the stove. Another way is to mix the blacking with warm suds or coffee.

To Prevent Stoves Rusting.—Before putting away for the summer mix the blacking with a little oil (sperm or kerosene) instead of water. This will prevent the summer rust.

Stove-pipes should be rubbed with kerosene before putting away in the spring. This prevents rust.

New tins should be set over the fire with boiling water in them for several hours before food is placed into them.

Stone and Earthenware Crocks.—Before being used for any purpose should be put in a boiler full of cold water. Allow this to boil and then to cool with the jars in it. This process fills the

pores of the jar and it can be used for various purposes as long as it lasts, otherwise the first contents will render it unfit to be used for anything else.

To Clean Knives.—Apply the bath brick or finely shaved common brick with the freshly cut half of an Irish potato. The juice of the potato will assist in polishing the steel. Use charcoal powder for polishing. This will not wear out the blades.

To Remove Rust from Knives.—Cover the knives with sweet oil, well rubbed on, and after two days take a lump of fresh lime and rub till all the rust disappears. It forms a sort of soap with the oil, which carries off all the rust.

Knife-Case.—A flannel knife-case tacked to the inside of a cupboard door, to be so constructed that there will be a separate compartment for each knife or fork. The flannel is sure to absorb any moisture left on a knife by carelessness or by accident.

Fire and Water-proof Cement.—Mix finely sifted lime with the whites of eggs (according to the quantity wished) until a paste is formed, add some iron filings. The paste should not be too thick. Apply this to the fractured edges, unite them. When dry they will be perfectly sound, fire and water-proof. Can be used on iron vessels.

To Mend Cracks in a Stove.—Take 3 teaspoonfuls salt and 1 pint wood ashes, mix to a stiff paste with water; fill the cracks with this paste while the stove is hot, and when it becomes dry it will be as hard as cement.

Scald the Brooms by dipping for a minute or two in boiling soap-suds. Do this once a week and it will keep them tough and flexible and prove a saving in both carpets and brooms.

Wings of Fowls, turkeys, geese, etc., should never be thrown away. They may be used to dust furniture, to clean the stove or hearth, and there is nothing better wherewith to spread on the paste when papering walls.

A High Stool is a necessary article in every kitchen. It can be used while washing dishes, ironing, preparing vegetables, etc. The fatigue saved while sitting at these occupations is incalculable. The stool may be plain, or it may have a back and a rest for the feet, or a revolving top, but in any form it is invaluable.

Silver Polish.—½ pound of Paris white stirred into 1 pint of boiling water. When cold add 2 tablespoonfuls ammonia. Prepare a day before using and keep the bottle well corked. Shake thoroughly each time before applying. Apply the polish to the entire surface of the article to be cleaned. Let dry on, and then rub first with a soft cloth and afterward polish with a bit of chamois-skin.

Second.—Rub the plate first with an old napkin moistened with sweet oil, then with calcined magnesia or whiting. Polish with chamois-skin.

To Restore Blackened Silver Plate.—When, from long neglect, plated ware becomes so blackened and stained that it cannot be restored by plate powder, take the following mixture: 1 part of sal-ammonia with 16 parts of vinegar. Rub the stains gently with this and they will disappear. Then wash well in soap and water. If necessary polish afterward with sweet oil and magnesia or whiting.

Kerosene will sometimes clean blackened silver almost instantly.

To Keep a Copper Tea-kettle Bright.—Wash occasionally with a solution of salt and buttermilk. Rinse with clear water.

CALCIMINING, PAPER-HANGING, ETC.

Calcimining.—Soak 1 pound white glue over night, then dissolve it in boiling water and add 20 pounds Paris white, diluting with water until the mixture is of the consistency of rich milk. To this any tint can be given that is desired.

Lilac.—Add to the calcimine 2 parts of Prussian blue and 1 of vermilion, stirring thoroughly, and taking care to avoid too high a color.

Brown.—Burnt umber.

Gray.—Raw umber, with a dash of lamp-black.

Rose.—3 parts of vermilion and 1 red lead, added in very small quantities until a delicate shade is produced.

Lavender.—Make a light blue and tint slightly with vermilion.

Straw.—Chrome yellow with a touch of Spanish brown.

Buff.—2 parts Indian yellow and one part burnt Sienna.

Blue.—A small quantity of Prussian blue will give a soft azure tint. Dark blue is never desirable. Be sure the tints are delicate.

The ceiling should have a coat two or three shades lighter than the walls, that it may appear merely a reflection of their deeper tones. The ceiling may be calcimined with the lighter tint, and then more color added for the walls.

White-wash.—For other walls than hard finish, an excellent wash is made as follows:

½ bushel lime slaked with boiling skim milk, 3 quarts salt, 1 pound white glue, previously dissolved in water.

This is a hard and durable white-wash; does not easily rub off, and when tinted with any of the foregoing tints has nearly as good an effect as calcimine. This same wash, with the glue omitted, makes a good white-wash, permanent, for out-door buildings, and is said to render wood incombustible.

Paper-hanger's Paste.—1 pint wheat flour and 1 paper silver gloss starch, second quality (some use flour alone, 3 or 4 pounds). Put in a wooden pail and add gradually enough cold water to make a smooth batter, stirring at the same time constantly and vigorously. Have a kettle of boiling water ready, turn into the flour and water, stirring until it thickens. Then pour over it gently 1 quart of cold water and set in a cool place until it is cold. The water over the top prevents a skim forming as it cools. If it is warm weather dissolve a piece of alum, half the size of an egg, in the boiling water. This will keep the paste from souring. A teaspoonful of clove oil will keep it from molding. If insect life is plentiful 2 large tablespoonfuls carbolic acid in the paste will eradicate it effectually. Copperas put in the paste, or Cayenne pepper either will keep mice from injuring the paper after it is on the wall, as they occasionally do in some localities.

Before using the paste, thin with cold water to a consistency that will spread easily and quickly under the brush. This paste will keep a long time without fermenting. If it should mold

it can be removed from the top and the remainder will be perfectly good.

On hanging "flock" papers with crimson in them, omit the alum, as it will injure the color.

If the paper is to be put on hard finished walls, or over varnished paper or painted walls, a little more adhesiveness may be required. In this case, take a handful of white glue and melt in a little water, turn this, when dissolved, into the paste, and there will be no trouble in this respect.

Staining Floors.—1 can of linseed oil and a little burnt umber. Apply as paint.

Waxing Floors.—1 pint turpentine, ¼ pound bees-wax; melt over a slow fire, no blaze because the mixture is explosive. Apply to the floor with a piece of flannel. Polish with a dry piece of soft flannel.

Paint for Floors.—1 gallon linseed oil, 2 pounds gum shellac, ½ pound litharge, ¼ pound red lead, 1 ounce umber. Boil slowly two or three hours until the gums are dissolved. Grind the paints, any color, in this and reduce with spirits of turpentine. Yellow ochre is the best for floor painting. This dries quickly and is also very nice for porch floors.

To Remove Old Paint.—2 pounds sal-soda, ½ pound lime, 1 gallon hot water. Stir all together and apply while still warm to the old paint. The mixture will soon loosen the paint so you can easily remove it.

To Soften Putty in Window Frames.—Use the same given above. Apply both sides the glass and let remain twelve hours when the glass can be removed without cutting.

CARE OF LAMPS.

To Clean Lamp Burners.—When they become clogged and refuse to work, and the lamps are sure to smoke, put them over the fire in an old pan, cover with water to which a teaspoonful of soda has been added, and boil; the burners will be found as good as new.

To keep burners bright polish with kerosene every few mornings and rub dry with a woolen cloth. If very much smoked,

immerse in a kerosene bath and scour finally with brick-dust and a woolen cloth. Shining burners are an important factor in having a clear light.

Cement for Lamp Tops.—Melted alum will be found very good for this purpose. Use as soon as melted, and as soon as the cement is cold the lamp will be found ready for use.

Lamp Wicks may be made to fit, if not too large, by drawing out one thread near the selvedge. If this is done with a new wick there will be no trouble.

To Clean Lamp Chimneys.—Wipe off carefully any smoke or dust and polish with a soft cloth; soap-suds dulls the glass; if any moisture is required, breathe down the chimney or hold over a steaming kettle, then polish. A soft sponge fastened to a long flexible whalebone will be found better for cleaning the inside of chimneys than any brush that can be bought.

Lamps themselves should be frequently emptied and the bowls washed out with soap-suds; a few drops of ammonia added to the suds will help to remove the oily sediment. Dry thoroughly using the whalebone swab. If any water is left in the bowl the oil will sputter when first lighted. A well-filled lamp burns less oil than one half-trimmed.

Lamps to Trim.—Do not cut the wick, turn it just above the tube, take a match and shave off the charred end, thus insuring an even flame. Then turn the wick down below the edge of the tube that it may not draw up oil to soil the outside of the lamp. Do not fill too full, kerosene kept in a warm room expands considerably and the result will be oily lamps, disagreeable to handle.

BEDS AND BEDDING.

The chief aim with regard to beds and bedding should be to use, as far as possible, such material only as can be thoroughly cleansed upon necessity. Feathers, fortunately for the health of the rising generation, are not considered the prime necessity now that they once were, and if used at all, should have the utmost care taken to prevent the unwholesome consequences that follow in their wake. To render them endurable they cannot have too much air and sunshine. A feather-bed exposed to the direct rays

of the sun will be found far from sweet, for the reason that the animal matter in the feathers, the oil in the quills, is made rancid by the sun's heat; hence the unpleasant odor. Put them in a dry, shady spot, if the day be windy so much the better, and night will find them fresh and sweet. Feather-beds and pillows would be very much freshened and lightened if left out in a drenching rain every spring. Expose them to sun and wind, but especially wind, on every side until *perfectly* dry.

Be sure and air feather-beds and pillows as often and as regularly as possible. Pillow tickings are very apt to become unpleasantly soiled. Much of this might be avoided if pillows and bolsters were carefully protected by an extra casing of heavy cotton cloth, over which the ordinary pillow case may be drawn. Wash this second covering when necessary, and it will be found that the ticking can be preserved in cleanliness and the escape of the annoying down will be prevented at the same time. Air the pillows every day.

Hair pillows are a very good substitute for feathers; finely split corn husks are also used, but these rustle just enough to annoy a nervous sleeper.

To Wash Feather-Beds and Pillows.—Fill a thirty gallon cask, or large tub, with warm water, put in it one pound of baking soda. Do not use soap, it inclines the feathers to stick together. Rip open one end, sink tick and feathers in the water until both are wet thoroughly. Then shake the feathers out of the tick in the water; when clean run them through a wringer, sew up a couple of sheets, put the feathers in, dry in the sun, turn and beat until the feathers are light. Have the ticking washed and dried, and put the feathers back. The best way to do this is to open the sheets at one end, take the open end of ticking and run the two together all around, the feathers can then be shaken in the ticking without trouble or flying down. Rip apart and sew up the tick. Thick ticking that the feathers cannot "breathe" through, should have the smallest possible opening left in each corner. Cut off a goose quill at both ends, put one in each opening, sew fast to keep from coming out and the bed will be light and fluffy as new.

Goose Feathers that are perfectly new, sometimes have a dis-

agreeable ordor; this may be removed by washing the feathers as above and rinsing in water with a little ammonia in it and then in clear water, then run through wringer each time. If it is pillows only, they may be spread upon sheets to dry in some sunny spare room and filled into the ticks at leisure.

Blankets, Quilts and counterpanes are best for continual wear. Comforters are very nice to throw over the bed on the outside for extreme cold weather. Do not use them next to the sheet, as they absorb animal heat and are to heavy to renovate frequently. Blankets should be aired occasionally through the winter and shaken often. It is really much better to always protect them by sheets, as they are very heavy to wash frequently besides being somewhat spoiled by the operation.

Comfortable Shams should always be used. Cover the top where they come in contact with the breath of the sleeper, with a breadth of calico the length of the quilt; fold down on each side evenly and baste. This can be removed and washed when necessary. Comforts made of wool are warmer and lighter than cotton; if cotton is used, buy the best grades only.

Washing Comfortables and Quilts is an easy affair and should be attended to oftener than is usual. Simply soak them an hour or two in a warm soap-suds, not too strong. Then rinse up and down in this water, pound with a stick until they appear clean. Drain, do not wring, rinse in plenty of clean, pure water, drain and hang on the line. While drying, shake the wrinkles out. Choose a bright, windy day for this. They will be fresh and puffy as if new. This is one reason that the best cotton should be chosen, as it washes better.

Quilts Streaking in Drying may be remedied by laying out over night in a heavy dew, the streaked side uppermost. In the morning turn this side down and leave in the sun until thoroughly dry, when the streaks will have disappeared. Comfortables that are not too badly soiled may be renovated in the same manner; repeat several days.

Mattresses should have heavy cotton or wool comfortables made the exact size of the mattress, or wide enough to tuck under the sides to protect it from dust. This will make the mattress

softer, will protect it, and besides, can be washed as often as necessary for purposes of renovation. Air the mattresses as often as possible, and let the sun into the sleeping rooms at every opportunity.

Ventilation of Sleeping Rooms should be carefully attended to. A sheet of finely perforated zinc substituted for an upper pane of glass in a chamber window is one of the cheapest and best forms of ventilation known.

Second.—Raise the window on the windward side a few inches and close the opening at the bottom with a piece of board cut to fit it, rest the sash upon this. Either of these methods are worth a trial.

Spare Beds should be thoroughly aired for the benefit of the chance guest to dissipate the dampness and do away with the dangers that too often lurk about a long unused bed. Opening the coverings and gathering them over and around a jug of hot water for two or three hours is a good method. At the very last turn back and air carefully. Fresh sheets also will do away with dampness in some measure.

Bedsteads should be carefully attended to. Brush thoroughly, and apply to the inner portions a coating of varnish. Turpentine, applied with a brush to all the crevices, is thoroughly destructive of insect life. But, whatever is used, varnish or turpentine, be sure that it touches every crack and crevice. (Climax cleansing fluid is useful.) Never allow dust to gather around springs, slats or mattresses.

THE LAUNDRY.

Washing Fluid (Extra).—1 ball potash, ½ ounce salts of tartar, ½ ounce carbonate of ammonia. Dissolve in 1 gallon warm water, keep on the stove until heated, mix, keep in a jug or bottle well corked. Soak the soiled clothes over night. In the morning put 3 pails of cold water in the boiler, and add to it 1½ bars of soap shaved fine, and 1 cupful of the washing fluid. Put in the clothes least soiled first. Let the water heat up gradually and boil one-half hour, stirring frequently. Take out into a tub of warm water, rub the soiled portions if necessary, rinse and blue.

Non-Boiling Washing Fluid.—½ pound sal-soda, ½ pound borax, ½ ounce gum camphor, ½ pint alcohol, ½ pint turpentine. Dissolve the camphor in the alcohol; pulverize the soda and borax and dissolve in 3 gallons of rain water. Mix the whole together and add 3 gallons more of rain water. It is then ready for use.

Take 1 pint of soft soap, or ½ bar of hard soap, shaved fine, and mix with 1 cupful of the fluid. Make a warm, not hot, suds in a tub and soak the clothes one-half hour, then rub out, rinse, and the work is done. Keep the fluid tightly corked.

Centennial Soft Soap.—4 pounds of the common bar castile soap, shave fine; 4 pounds of common bar soap, shave fine; 3 pounds sal-soda, 8 pounds aqua ammonia. Dissolve all but the ammonia in 2 pailfuls of hot rain water. Let cool. While cooling test the soap, and add as much water as will make it the consistency of good soft soap. When cool this will make about 100 pounds of the best soft soap. Add the ammonia while it is cooling and mix thoroughly.

Centennial Hard Soap.—If any part of this is desired hard, boil the required portion one hour, adding 1 bar soap and ½ pound sal-soda to it. If the soap is wanted white, the castile and other soap must be white. If it should be desirable to flavor the hard soap, 4 ounces of bergamot may be added to 50 pounds of soap.

Directions for using either the hard or soft Centennial soap. Soak the clothes in a strong suds made by dissolving the soap; also rub a little on all the soiled spots. Let them stand over night. No wash-board or boiler will be required. Simply rinse out in the morning in two cool waters. The clothes will not be injured. Soak in separate tubs if there is a great difference in quality of clothes.

Ammonia for Washing.—Make the suds as usual, put into the three pailfuls 2 or 4 tablespoonfuls ammonia, according to the hardness of the water, this whitens the clothes. Boil from ten to twenty minutes, according to the soiled state of the clothes. Rinse in the usual way, rubbing any soiled spots. Many persons wash calicos, flannels and bed quilts in this manner; rinse the flannels in rather warm water. They will not shrink nor turn yellow.

Borax for Washing may be used in the same manner as ammonia. It will not injure the clothes, being a neutral salt while

its whitening properties are invaluable. Use a large handful of the borax powder to 10 gallons of the boiling suds.

Extra Hard Soap (Cheap).—4 bars yellow soap, shaved fine; 2 pounds sal-soda, 6 ounces borax, 2 ounces liquid ammonia. Put the soap in 8 quarts of soft water to dissolve. If the water is hard, break it first. When the soap is nearly dissolved over the fire add the borax and sal-soda. Stir until all is melted. Pour into a large tub, or shallow pan. When partly cool add the ammonia slowly, mixing well. Let stand a day or two and then cut into cakes or bars. Do this in a warm place. No better soap can be found for all kinds of washing, and the outlay can be covered by three cents per pound. This recipe has often been sold for five dollars.

Lye Hard Soap.—1 pound concentrated potash dissolved in 2 quarts of boiling water. Let stand until luke-warm, then pour into the lye 5 pounds of clean grease also luke-warm; stir twenty minutes, and, while stirring, pour in gradually 3 ounces of ammonia. When cold cut in bars. It is best to let it cool in something broad and shallow. This is very convenient to make when a quantity of grease has accumulated. It should be tried out before putting into the lye.

Lye Soft Soap.—Ashes should be from good wood, or the lye will be weak. Keep the ashes dry until a week before using; see that they are well packed down in the leach, which can be made out of a barrel. Then pour on water until the lye begins to drip slightly; leave it to soak out the strength of the ashes for a week. Then pour on water and begin to run off lye. The proper strength can be told by its floating a fresh egg. If it is not strong boil it, or turn it back through the ashes again. Then add clear grease, or "soap-grease" in the proportion of 1 pound to 1 gallon of lye, boil until it is dissolved, then dip in a feather and if, on taking out, the plume part can be stripped off with the fingers, it requires more grease, which should be added until it will take no more. If a white scum rises skim off (it is grease), or add a little more lye. Boil until it looks soapy. If the lye remains weak, on account of poor ashes, add potash until it is of sufficient strength.

Soft Soap.—5 pounds of potash in 5 gallons warm, soft water. Let dissolve over night. In the morning put over with 4 pounds of

grease and boil until it is thick and soapy. If the lye needs more grease add it, test with a feather. If there is too much grease, which can be told by a scum rising, add a little more lye. Pour all in a keg, or half barrel, and add sufficient soft water to make it the proper consistency. It is much easier to boil a small quantity and thin afterwards.

Cold Soap.—The grease for this should be tried out. Do this gradually as scraps accumulate; pour the grease, a little at a time, into a kettle kept for the purpose. Tallow and lard scraps, after the clear fat has been pressed out, are put in water and boiled, then strained through a colander, the grease left to rise, removed in a cake from the surface of the water, boiled up and poured hot into the soap-grease kettle. Working in this manner makes a solid mass of pure grease that never molds. Twenty-five pounds of grease will make a barrel of soap. Fill the barrel half full of lye strong enough to bear up an egg. Heat the grease boiling hot and pour into the lye. Stir often, and when it begins to thicken, fill up with weak lye. If made in cold weather, heat the lye as well as the grease. It never fails to thicken, and is much whiter and cleaner than boiled soap. In warm weather the soap may be made by putting the cold grease directly into the cold lye and leaving in the sun; stir often.

Transparent Soap.—1 pound of yellow bar soap shaved in thin slices, $\frac{1}{2}$ pint of alcohol. Put in a small stone jar. Put that into a kettle of cold water and let the water boil for ten minutes, stirring the soap all the time. Scent to please, bergamot or rose, and pour into molds.

Climax Cleansing Fluid.—This fluid will remove paint, grease, etc., from all sorts of fabrics without injury to the most delicate. Carpets are renovated to a charm by its use. 2 ounces of ammonia, 1 teaspoonful saltpeter, 1 ounce of finely scraped variegated soap, Babbit's will do, some use shaving soap, 1 quart of soft water, mix all together and let stand a few days without using. Cover the spot to be cleansed and rub with a sponge, then wash out with clear warm water. For carpets sweep off the dust, cover the spots well with the liquid and then scrub them with a common scrubbing brush, and wash off with clear water.

This same fluid applied with a small brush to every crack and crevice in a bedstead will be found certain death to all insect life.

To Remove Grease Spots.—Alcohol, 4 parts; ammonia, 1 part; ether, ½ part. Mix. Apply the liquid to the grease spot, and then rub diligently with a sponge and clear water; Or use Climax Cleansing Fluid. In common goods the spot may be rubbed a little with the sponge, but in light goods simply apply it. Some very delicate articles may have grease removed by covering the spot with powdered French chalk and laying the garment away for several days.

To Soften Hard Water.—To a boiler ¾ full of water put in sal-soda the size of a large egg. This will not injure the clothes, will whiten and save rubbing. Use sal-soda for cleaning floors.

The Economy of Borax.— The addition of an ounce of borax to a pound of soap melted in with a little water and not boiled, will save one-half in cost of soap and three-fourths in labor of washing, besides leaving the hands soft and silky and the clothes very white.

Bluing.—Draw a cloth through the bluing water first to take up any floating particles; also dissolve the bluing in warm water. Shake the folds out of garments before putting in the bluing water. This will prevent streaks.

Liquid Bluing. - 1 ounce pulverized Prussian Blue, ½ ounce pulverized oxalic acid, 1 quart soft water. Mix. 1 or 2 tablespoonfuls to a tub.

STARCHING AND IRONING.

Starch Polish, for shirt bosoms, collars and cuffs. 1 ounce spermaceti, 1 ounce white wax. Melt together and mold in thin cakes; drop into the starch a piece the size of a dollar.

Starch Gloss.—Put in boiling starch, to 1 quart, 1 dessert spoonful of white sugar and ½ teaspoonful of butter. This stiffens the articles and gives a glossy finish. Mutton tallow, or very pure lard may be used in place of the butter. Starch will not polish unless there is something added to it. A small tablespoonful of kerosene stirred into a quart of starch, after removing

it from the stove, is used by many, or a little dissolved gum arabic the size of a dollar added to a quart of boiled starch made in the usual manner, gives a beautiful luster to the clothes and prevents the iron sticking.

Chinese Method of Glossing.—For three shirts take 3 teaspoonfuls of starch, dissolve in 2 tablespoonfuls of cold water, pour on 1 pint of boiling water, add a piece of Polish or a bit of spermaceti; cook five minutes. Then take 6 teaspoonfuls dry starch, mixed with ½ a large teacup of cold water. Stir this into the hot starch and use at one. Hot starch stiffens much better than cool. Have the articles dry, starch bosoms, cuffs and collars thoroughly, rubbing the starch in well, and roll up tight as possible. Iron without sprinkling, stretch and smooth the bosom in shape very carefully, adjust on the bosom-board, lay a clean cloth over it and with a good hot iron rub carefully over the cloth until the bosom is damp, not wet, remove this and iron until almost dry, and begin to press down for the final polish. It will be improved by wiping off with a damp cloth and then using a polishing iron with as much strength as possible to bring out the final gloss. Wipe off just enough to remove the polish left by the common iron. To iron a collar lay it flatly down, and if it is a standing collar, iron the wrong side first, quickly, to drive out the moisture, then polish the right side with the polishing iron. To curve a collar, commence in the middle and give it a quick stroke toward one end and then to the other, hold it a moment in position and it will stay so. Turn-over collars are polished flat and turned afterward; do not iron the band too close to the outside. Iron cuffs the same as standing collars. Lift any plaits in bosoms with a knife.

Polished white skirts are a luxury, and shams and other articles repay the trouble of polishing in their increased beauty and in remaining fresh for a longer period of time. It cannot be done without a polishing iron or irons. They cost about fifty cents a piece. Always use the starch as hot as possible.

Boiled Starch to Use.—There are two ways of using this. One is to make a boiled starch thick as jelly. Dissolve the starch in a little cold water, say 2 tablespoonfuls, pour over this boiling water enough to make it the right consistency, let boil five minutes;

blue the starch slightly, if liked, use any of the polishes given, then take part of the thick starch into a dish, and thin the remainder with boiling water. Wring the articles out of the thin starch first, and then proceed to rub the starch into the collars, cuffs and bosoms, lay down on a cloth and rub as much starch as can be contained first into one side and then the other. Wipe off the superfluous starch with a clean cloth, stretch carefully in shape and dry. Instead of sprinkling, roll in a damp cloth wrung out of warm water, laying in first a collar and rolling over, then a pair of cuffs, etc. Do not let them get very damp. Iron as before directed.

Second.—Starch in moderately thick starch made as above. Let dry and starch with a thin cold starch, made with lukewarm water in the proportion of 1 teaspoonful to 1 pint of water, roll up and iron in fifteen minutes or longer. Wipe off each article with a damp cloth to remove any surplus starch. Remember that boiled starch should be used hot, and that cold starch should always be made with tepid water, the starch dissolves better. Some housekeepers make cold starch out of soap-suds made of white soap, claiming that it will not stick. Soft water, where clear can be obtained, is better for starch. A little kerosene put in cold starch is also recommended to prevent sticking.

A bowl of clear water and clean old linen cloth are useful to remove any specks or soiling the linen may acquire while being ironed. Iron dry and then put all starched articles where the direct heat of the stove or sun may fall upon them. They are stiffer for drying quickly. Pin the band of the first collar together in front. Coil the others around and put inside. This will shape them. Arrange cuffs in the same manner.

To Smooth Irons that will sometimes stick unaccountably, rub over a board sprinkled with fine salt. Then pass over a brown paper with bees-wax in its folds, wipe off with a cloth, and everything will go smoothly. Irons should be taken off the stove when not in use. Continual warmth ruins the temper and prevents their retaining heat.

To Keep Starch from Scumming when taken from the fire, cover it closely.

Gum Arabic in Starch.—Dissolve in hot water first. Will give a newness to lawns, either black or colored, that nothing else can equal. A little is also nice for white muslins. The gum may be dissolved and kept for use in a bottle. Solution—2 ounces to a pint of boiling water. Use a tablespoonful to a pint of starch.

Borax in Starch is used by some. Dissolve a lump in boiling water and put in cold starch. The whiteness and stiffness resulting will be very gratifying.

Flour Starch.—Take 2 tablespoonfuls of flour. Make smooth with cold water, then turn in boiling water until it is the proper consistency, add ½ teaspoonful lard and let boil three or five minutes.

LAUNDRY ITEMS.

To Wash Lace Curtains.—Wash and starch. (Boil them in a soapy water. Do not rub. Rinse twice. Use a wringer or squeeze them dry.) Do not iron them out. You may stretch sheets on a clean carpet, fasten down, and pin the curtains on this. Let dry. They will look like new.

To Wash Linen or Calico.—Make flour-starch of soft water. Thin with cool, soft water and wash the dresses in this without soap. Rinse in thin starch-water, turn wrong-side out, and hang in the shade to dry.

To Wash Sateen Dresses use borax water. This method will restore the gloss.

To Wash Soiled Ribbons and Ties.—Rub carefully through a solution of ½ teaspoonful of ammonia to one cup of water. If much soiled put through a second water with less ammonia. Lay between clean white clothes and press until dry. The effect is good.

Pongee requires no more care in washing than a white garment; it will bear hard rubbing if necessary, but it must not be boiled or scalded. Treat it about as you would flannel; let it get quite dry, and if you use a quite hot iron, not hot enough to singe, of course, all the creases will come out, and the silk will look like new. The ironing when wet is the reason of silk handkerchiefs becoming yellow, the hot iron turning the moisture into steam.

Bleaching with Chloride of Lime.—For 5 pounds of unbleached muslin take 1 pound of chloride of lime, over which pour boiling water. Let stand and settle. Have ready in a tub warm, soft water enough to cover the goods, into which strain through a cloth the solution of lime. Stir well, put in the goods, stirring them frequently, and let remain from fifteen to thirty minutes. Wring out, rinse thoroughly and the process is complete.

Coffee-starch for Brown Linen and Black Dress Goods.—Make as usual, using carefully strained coffee instead of water. It gives the proper tint and prevents white scales of starch upon the surface. They may also be washed in hay water. Scald hay in the water until it is the proper color.

A Receptacle for Soiled Clothing can be easily made of a small barrel. Clean and line with cambric, covering the outside with cretonne or Turkey red cotton laid on in plaits. Border the top with a ruche of the same. Cover the lid with the same material and screw on a small brass knob in the center. This will be ornamental in a sleeping-room or corner of upper hallway.

To Wash Red Table Linen.—Rub carefully in tepid suds, using a little borax in the water to set the color; rinse well. It must never be ironed, the hot iron fades it more than washing or wear. Pull out carefully and stretch in the proper shape before putting on the line. Dry in the shade, fold, and if wished put under a weight to press. They will retain their color much better than by the old method.

To Wash Colored Handkerchiefs.—Washing and boiling does not fade these, but hot irons do. Be very careful. If ironing could be dispensed with they would remain bright much longer.

To Remove Iron Rust.—Lemon juice and salt mixed together may be spread upon the spots and the article laid in the sun. Repeat the operation if necessary. Starch may be spread upon the article instead of salt. A more convenient way is to have salts of lemon in a bottle dissolved in water enough to cover, and moisten the rusty spots with this. This will not rot the goods. When dry wash out in clear water.

To Remove Fruit Stains.—Dip the injured portion of cloth

in a solution of 1 part of chloride of lime to 12 parts of soft water. Rub it slightly and then rinse.

SECOND.—Pour boiling water through the stained parts several times. If this does not remove it, cover the wet spot with a paste of starch and spread in the sun. Tea stains can be removed in the same way.

To Remove Tar.—Butter or lard will remove spots of tar and soap and water will afterward take out the grease stain. This process will answer for the hand as well.

To Remove Ink Stains.—Saturate the spot with spirits of turpentine and let it remain several hours; then rub between the hands. It will crumble away without injuring the color or texture of the fabric; then wash off with warm water. Fresh stains of ink can be taken out by soaking and washing in sweet skim milk, renewing it if need be.

To Remove Ink from Carpets.—Wet the spot with sweet milk and sprinkle on salt. Leave for two or three hours and then wash with clear water.

Acid Stains, lemon, etc., can usually be removed by ammonia. If the color still fails to return, a touch of chloroform, will then restore it in almost all cases. Color that has been changed by perspiration can usually be restored by ammonia, always on black goods.

Color Destroyed by White-wash can be restored by being immediately washed in strong vinegar.

To Remove Paint Spots from woolen cloth or broadcloth wipe off instantly with a piece of cloth; if a coat, take the lining, if nothing else is convenient. The same will apply to SILK. If these methods fail, apply pure spirits of turpentine.

SECOND.—Lay a many-folded sheet on the table and lay the stained part of the material on that (silk, cloth or any other goods may be treated in the same manner), and rubbing soap on a tooth-brush dip the brush in warm water and wash the paint away, the sheet absorbing the water. When the paint is extracted move the material to a dry part of the sheet; rinse the brush and with clear warm water wash the soap away. Rub with a dry towel both sides of the material and hang up to dry. If the paint is long dry-

ing rub with turpentine and wash with soap and water, or if the colors are delicate wash with warm water alone. Chloroform may be used instead of turpentine.

Yellowed Linen that has been laid away can be bleached by letting it soak in buttermilk two or three days.

To Keep White Clothing from turning yellow through the winter, wash all the starch out in the fall, rinse in bluing water and put away unironed.

To Prevent Muslin Turning Yellow.—There are some kinds of cotton cloth that invariably turn yellow after the first washing. If there is any fear of this, soak the garments two days before washing in clear water.

To Remove Mildew.—Wet the spot, soap well and cover thickly with finely pulverized chalk or whiting.

Second.—Soak in sour milk, rinse and lay in the sun.

Third.—Dip in a solution of 1 part of chloride of lime to 12 parts of soft water, strained; lay in the sun. Repeat if necessary. So soon as white rinse thoroughly.

Washing Blankets.—Put the blankets in hot soap-suds with a little borax in the water. Rub lightly. Too much rubbing and wringing hardens and shrinks the flannel. Rinse in clear water the same temperature as the suds. Run through a wringer and hang up to dry.

To Wash Flannels of all kinds pursue the same plan as for blankets, though, if necesary, soap may be rubbed upon the soiled places. Bring in before fairly dry and roll up for ironing.

Renovating Black Silk.—Sponge with water containing a little ammonia, or sponge with hot coffee (strained). Sponge on the side intended to show. It may be pinned to the carpet and dried, or allowed to partially dry before ironing on the wrong side. Shiny appearance of worn silk may be removed by sponging with borax water (1 teaspoonful of the powdered to 1 cupful water), or rub off with gasoline.

Second.—To renovate a black silk, rub each breadth carefully with a woolen cloth to free from dust, and then sponge the right side with water in which one or two old black kid gloves have been boiled (1 quart of water for a pair of gloves). Iron while

wet with very hot irons, on the wrong side. This cleanses, stiffens and slightly dyes, and gives quite the appearance of newness.

Renovating Colored Silks.—The same method may be resorted to by using kid gloves the exact shade of the dress. For this reason old kid gloves should be saved.

Renovating Black Cashmere.—Wash in warm suds with a little borax in the water. Rinse in bluing water very blue, hang up to dry without wringing and iron on the wrong side while quite damp. It will look equal to new. Some use soap bark.

Second.—Sponge with ammonia water until the pieces are thoroughly wet. Roll tightly and begin ironing at once. Cover the board with soft flannel, lay the right side down and iron dry on the wrong side. Brush off any flannel lint that may remain on the right side. A strip of old black broad-cloth, four or five inches wide, rolled up tightly and sewed in place, is better than a sponge for cleansing black and dark colored clothes, as it leaves no lint.

To Clean Black Lace.—Put in alcohol, churn up and down until the liquid foams. If very dusty repeat the operation; squeeze them out, clap them between the hands, pull out the edges, lay between brown paper, smooth and straight. Leave under a weight until dry.

To Clean White Silk Lace.—Wash and rinse in benzine, dry in the open air and press between folds of white paper. Cotton lace and Crepe Lisse ruches may be washed in benzine.

Ribbons Washed in the same way will often look very nicely. Benzine is very inflammable.

To Wash White Linen Lace.—Mix 1 teaspoonful powdered borax in a basin of strong white Castile or other fine soap-suds. Baste the lace very carefully upon two thicknesses of white flannel, catching all the points down. Let soak in this suds twenty-four hours, or longer if very much soiled. Then let lie in clear water for two or three hours, changing once. In the last water dissolve a little pulverized sugar (this will stiffen slightly). Squeeze out, do not wring, place the flannel, lace down, on two thicknesses of dry flannel and smooth with a hot iron. When quite dry rip the lace off. The result is perfect.

Second.—Put the lace away in a box with equal parts of magnesia and powdered French chalk sprinkled liberally in its folds. Lace dealers keep fine lace in this preparation while awaiting sale.

To Restore Old Crape.—A piece of glue dissolved in skim milk and water is said to be very effective in restoring old crape. Use very hot and clap dry.

To Restore Velvet.—Heat a flat-iron, turn it upside down, put a wet cloth over it, lay upon this the wrong side of the velvet, then, if necessary, rub up the nap rapidly. Ordinarily, the steam alone will do this.

Lisle Thread Gloves and Hose should be dried upon frames to prevent shrinkage. Put the gloves upon the hands.

To Wash Swans-down.—Rub it gently in soap-suds, and when dry it will shake out perfectly fresh.

To Wash Fancy Hose.—It is an excellent plan to wash all such hose before wearing, in a weak solution of salt and water, with about a teaspoonful of sugar of lead. Rinse thoroughly afterward. Run through a wringer twice, the last time folded in a towel, to remove all the moisture, then turn wrong side out to dry. This will prevent the color from running on the right side. Dry immediately before a fire, as a long cold drying is sure to make the colors run. Pin them up to dry. Do not lay them over anything. To wash, prepare a clean suds of soap and warm water. Wash, rinse in clear water, and, if the articles are bright colored, throw in a little salt to prevent the colors running. Wring out and dry as above directed.

Black Hose should be washed as above, wringing in the same way, then rolled in a cloth and kept from the air while drying.

Bordered Towels should be treated the same as fancy hose, to set the color the first time, and then washed like red table linen.

To Wash Silk Knit Underwear and Hose.—Wash by hand in cool suds of fine castile, or toilet soap, rub very little; press dry in a cloth. Rinse twice; once in clear cold water, again in water tinctured with cream of tartar, or vinegar or alum. Dry quickly, first stretching in shape. Do not iron, press under a heavy book. If the article is black, add a little ammonia, instead of acid to the rinsing water.

To Set Colors in Wash Goods.—Blue:—Put 1 ounce of sugar of lead in a pail of water, soak the material in the solution two hours, wring out and dry before washing and ironing. This will answer for all shades of blue.

Buff or Gray Linen.—A teaspoonful of black pepper stirred into water in which these are washed will prevent spotting. See also Coffee Starch, and to Wash Linen or Calico.

Black wash goods. A teacupful of lye in a pail of water is said to improve the color of black goods.

Pink or Green.—Vinegar in the rinsing water will brighten these colors, also good for purple and blue. To set green soak in alum water before washing. See that the alum is dissolved. Before washing almost any colored fabrics, it is recommended to soak them some time in water, to every gallon of which is added a spoonful of ox-gall. In washing use a strong milk-warm lather of white bar soap, and put the garments into it, instead of rubbing soap on the material. Rinse twice, putting a large tablespoonful of ox-gall in each water.

To Clean Kid Gloves.—Kid gloves that have been dyed cannot be cleaned; the only remedy is re-dyeing. Benzine or naptha is excellent for cleaning gloves, but is too strong for delicate colors. Stretch them on the hand and apply any cleansing compound, rub always in the same direction, using a bit of sponge or soft flannel. Delicate colors may be cleaned with a sponge dipped in milk and rubbed lightly over white soap; the oily nature of the milk softens the kid.

Black Kids may be renewed by touching all the whitened portions with a mixture of two parts of black ink to 1 part of sweet oil. Keep this in a bottle with a sponge attached to the cork same as the "liquid blacking," which, in an emergency, may be used on gloves also. The ink and sweet oil forms an excellent polish for ladies' and children's kid boots. A crumb of stale bread rubbed over any kind of gloves will often clean them nicely.

Dyeing Gloves Black.—Put a large handful of logwood chips into a bowl and cover with alcohol, let stand until it looks strong, at least one whole day. Rub all over carefully with a bit of sponge

or flannel, have the glove on the hand, then let dry. Repeat the operation and the glove will be black.

Stained Bed-ticking may be renovated by applying a paste of raw starch and water to the stained portions and allowing to dry on.

Ironing Boards (which no one should be without) may be protected from dust by taking two paper flour sacks, cutting the bottom from one and pasting on the top of the other to form the required length. Slip this over the board when putting away.

Holders.—A piece of burlap of convenient size is nice for handling hot pans and kettles with. For ironing holders fold pieces of knit underwear into convenient size and thickness, run together, slip inside the blanket on ironing board to have ready and clean. The tops of worn-out leather shoes, cut in shape and covered, are nice for ironing to keep heat from the hands. Make the cover so it can be removed for washing.

To Keep Tubs turn over and pour water on the bottom, unless there is a good cellar where they may be kept.

Clothes for Boiling are very much nicer, put in a large bag made of sheeting or muslin, there will then be no danger from iron rust.

DYES.

Black Silk, Cotton, Lace or Wool Goods.—For 4 pounds of goods take 2 ounces of blue vitriol and 8 ounces of extract of logwood, or if preferred 3 pounds of logwood chips. Put each separately in 12 quarts of water. Put the vitriol water in a brass kettle if possible. Bring both kettles to the boiling point. Have the cloth thoroughly washed out in warm water; dip first in the vitriol water, then in the logwood water, and alternately from one to the other until it has been dipped in each three times. Dry, wash in strong suds, rinse in soft water twice that it may not "crock." Put a little salt in the last water. Wring out, roll up and leave an hour or so before pressing; press on the wrong side until perfectly dry. A small piece of copperas is good to add to the logwood water. This will not fade and answers for all materials but best for woollen goods.

Brown Cotton, Woolen or Silk.—Wash the goods first in strong soap-suds, rinse well, then follow directions. For 5 pounds of cloth or yarn take 1 pound of gum catechu, 3 ounces of blue vitriol, and 4 ounces of bi-chromate of potash. Dissolve catechu and blue vitriol in sufficient soft water to cover the goods, bring to a scalding heat. Wring the goods out of clear hot water, shake out, put in the catechu and vitriol bath. Let them remain three hours, stirring and airing quite often. Dissolve the bi-chromate of potash in enough warm water to cover the goods; lift from the catechu dye and put in the potash dye, scald until the desired color. Put them in all at once, but do not crowd them. Stir frequently, fifteen minutes is usually enough. Rinse in clear, warm water; dry in the shade; use brass, copper or porcelain kettles, but not iron.

Blue for Cotton.—A lasting and beautiful color. Dissolve 5 ounces of copperas in water sufficient to cover the goods. When it reaches scalding point put the goods in and scald one-half hour; take out and air; put clean water in the kettle, enough to cover the goods, together with 6 ounces of prussiate of potash. Put in the goods thirty minutes. Remove and add to the kettle 2 ounces of oil of vitriol, return the goods and let remain twenty minutes or longer if the color is to be dark. This will color 5 pounds of cloth.

Green for Cotton.—First color the goods blue, then take 4 ounces sugar of lead and 2 ounces bi-chromate of potash and dissolve each separately in ½ pailful of water. Dip the goods from one to the other until the desired shade is obtained. This will color 5 pounds of goods. Or dye blue first and dip in the yellow dye.

Yellow for Cotton.—For 5 pounds of goods dissolve ¾ pound of sugar of lead in hot water. Dissolve ¼ pound of bi-chromate of potash. Dip in the lead dye, then in the potash until the desired shade is obtained.

Orange for Cotton.—Dye the goods yellow and dip in a very strong boiling lime water. Wring out and dip in clear, hot rain water.

Madder Red.—This is a good durable, but not brilliant, red. For 6 or 7 pounds of goods, 6 gallons of water, ½ pound of mad-

der, 3 ounces of alum, 1 ounce of cream-tartar. Heat half the water scalding hot in a brass, copper or porcelain kettle and dissolve in it the alum and cream-tartar. When it boils put in the goods and boil two hours, then rinse. Empty the kettle, break the the madder small and add to the other three gallons of water. Put in the goods and keep scalding hot one hour, stirring pretty constantly; then increase the fire until they boil five minutes. Drain and rinse in clear water without wringing. Wash in suds and dry in the shade.

Cochineal.—Take for each pound of goods 2½ ounces of alum, 1½ ounces white tartar, put in a brass or porcelain kettle, not iron, with sufficient water to cover the goods. Let boil briskly several minutes then put in the goods, which should have been washed clean, and rinsed in clear water. When the goods have boiled one-half hour take out, without wringing, and hang where they will all cool alike, without drying. Empty out the alum and tartar water, put in fresh for each pound of goods to be dyed, add an ounce of finely powdered cochineal. Let this boil fifteen minutes, add sufficient cold water to make lukewarm and to just cover the goods as before. Boil one and one-fourth hours. Remove the goods without wringing and dry in the shade.

Orange and Salmon.—Take as much strong soft soap-suds (plain bar soap will do), as will cover the quantity of goods. Tie a quantity of annotto in a bag and soak in the suds until it is soft, so that enough can be squeezed out to make the suds a deep yellow. Put in the articles, which should be clean and bleached free from color. Boil until the shade wished. See that the goods are well covered with dye. This dye will make a salmon or orange color, according to the strength or the length of time the goods are kept in. Drain out of the dye, dry quickly in the shade, then wash in soap-suds. Do not rinse.

Straw or Lemon Color.—Fustic or saffron make a good straw or lemon color, according to the strength of the dye. Steep in soft water in an earthen or tin vessel, strain and set the dye with alum. To stiffen the goods, dissolve a little gum-arabic in the dye. When it is strained steep the goods in it.

Slate Colored Dye.—Tea grounds set with copperas makes

a good slate color. Strain, boil the goods in this and hang up to drain and dry

To Bleach Goods for Dyeing.—Where it is necessary to remove the color in an article before dying, wash in hot soap-suds or boil in soap-suds until faded. Rinse thoroughly; any soap left in will ruin the dye. Goods for dyeing should be clean and free from grease.

Scarlet for Wool (Very Fine).—For 1 pound of goods, take ½ ounce cream-tartar, ½ ounce well pulverized cochineal, 2½ ounces muriate of tin. Boil up the dye and enter the goods. Work them briskly ten or fifteen minutes, then boil one and one-half hours, stirring the goods slowly while boiling. Wash in clear water and dry in the shade.

Blue for Wool (Quick Process).—For 2 pounds goods, 5 ounces alum, 3 ounces cream-tartar. Boil goods in this one hour, then put them into warm water that has more or less extract of indigo in it, according to depth of color desired and boil again until the tint suit, adding more indigo if needed.

Sky Blue (on Silk or Cotton).—Give the goods as much color from a solution of blue vitriol, 2 ounces to 1 gallon water, by dipping fifteen minutes. Then run it through lime-water. This will make a beautiful and durable sky blue.

General Remarks.—Everything should be clean. The goods should be scoured in soap and the soap rinsed out. Dip them into water just before putting them into preparations, to prevent spotting. Soft water should be used, *sufficient to cover the goods* well—*this is always understood where quantity is not mentioned.* When goods are dyed, air, rinse well, and hang up to dry. Do not wring silk or merino dresses when scouring or dyeing them. If cotton goods are to be dyed a light color they should first be bleached.

INVALID COOKERY.

FOR the patient, sick and weary with suffering, food should be prepared with the utmost care, and served in the daintiest manner.

Convalescence depends much upon the appetite and proper food.

Fevers require that the patient's strength be kept up; at the same time, everything that quickens circulation should be avoided. Milk diet is largely resorted to in such cases.

On giving an invalid a drink of water when the draught must be limited, hand him a small glass full. This will satisfy his thirst. Never offer a goblet of water in such a case and direct how many swallows may be taken.

Beef tea or broth should be cooled and the fat carefully removed before given to an invalid. If there is great haste the fat may be very nearly removed by absorbing it with blotting paper. This will not necessitate the cooling of the liquid.

Dishes should be heated if the food is to be served hot, and kept cold if to be served cold. Custards should be set in ice or in pans of cold water.

Never leave food standing by a patient with the hope that an appetite may be aroused by its presence. Remove at once and return after an interval in a fresh and attractive manner.

Have all napkins and towels fresh and clean, and plenty of them to shield bedding and clothing. Spread the tray with a fresh napkin and have the china and silver bright and attractive.

Never fill a cup of tea or coffee more than two-thirds full, then there will be no danger of its contents running over into the saucer.

Gruel may be served in a china cup with a handle, using a saucer if liked, or in a glass.

A tin dish with a long handle, made so as to fit inside the tea-kettle, will be found a great convenience when there is sickness in the family. With such a dish at hand, gruel, custard and beef-tea may be prepared without danger of scorching.

Cream forms the most perfect combination of fat and flesh-forming food that exists, being both fatty and albuminous in its character.

Wine will be found admitted in no other department of this book, and is to be used here only under the instructions of a physician.

Apple Water.—Pare and slice a fine juicy apple. Pour one large cupful of boiling water over it. Cover and let stand until cold. Or roast 2 nice tart apples; do not burn. Cut them up and pour over them 1 pint of boiling water. Let cool. Either of these will be found a refreshing drink. They may be sweetened slightly if liked, and a couple of cloves may be added. This is an excellent drink for a feverish cold and is especially relished by children.

Barley Water.—Most excellent for fevers. To $\frac{1}{4}$ pound of barley allow 1 quart of water. (Pearl barley is the best, but common barley can be used.) Add 2 dozen of stoned raisins or a few chopped figs. Let boil slowly until reduced one-half. Strain and cool, after which the liquor is ready for use. A very little sugar and some lemon-peel may be used in place of the raisins, but the raisins are more nutritious. A little milk may be added if desirable, or a tablespoonful of sherry wine. If the raisins are not liked the barley water may be made plain and strained over 2 tablespoonfuls of currant jelly. This gives a pleasant acid.

Tamarind Water.—Over 1 glass tumbler of tamarinds pour 1 pint of cold water. Let stand one hour before using, then strain.

Currant Jelly Water.—Currant, cranberry or gooseberry jelly can be prepared in same manner as tamarinds.

Toast Water.—2 slices of stale bread toasted carefully, a perfect brown. Cut in squares and pour over them 1 pint of boiling water. Stimulants may be added according to the advice of

the physician. A bit of orange or lemon-peel added gives a pleasant flavor.

Lemon Whey.—Pour into 1 cupful of boiling hot milk as much lemon juice as will make it quite clear. Add enough hot water to make it a pleasant acid and sweeten to taste. Strain and drink before going to bed. This is recommended to excite perspiration after a chill, and is less heating than the white wine whey so often given for that purpose.

Wine Whey.—Boil 1 pint of milk. Pour into it ½ cupful of sour wine. Let it come to a boil again. Take from the fire, let stand a few minutes without stirring until the curd settles. Pour off the whey and sweeten to taste with white sugar.

Buttermilk Whey.—Boil the required quantity of fresh buttermilk. Season with a pinch of salt, a little loaf sugar, and nutmeg if liked. Pour the whey off carefully.

Rennet Whey.—1 pint of scalding milk, not boiling; 1 tablespoonful prepared rennent or a piece of rennet skin that has been soaked in water. Sweeten to taste and strain. It will be ready for use when cool.

Egg Milk.—Beat a fresh egg until very light. Stir into a glass of new milk. Sweeten to taste and flavor with either nutmeg or lemon. Very strengthening.

Mulled Buttermilk.—Boil 1 pint of buttermilk; thicken it with 1 tablespoonful flour rubbed smooth in a little cold buttermilk. Stir constantly. Add before removing from the fire a dozen or so of raisins for the flavor. Sweeten slightly. Pour over small pieces of toast, if the patient wishes.

Mulled Buttermilk, (II).—Boil 1 pint of buttermilk; beat up ½ an egg and stir in. Boil a minute or so, stirring constantly. Throw in a few raisins. Sweeten if wanted.

Crust Coffee.—Brown crusts of wheat bread or Graham biscuits in the oven until thoroughly toasted through, but not burned. Break in pieces and pour boiling water over them. Let steep and serve as ordinary coffee with cream and sugar. Very wholesome for dyspeptics.

Egg Lemonade.—Beat the white of one egg to a froth; add to it the juice of 1 lemon. Sweeten, not too sweet, and pour over

it 1 pint of water. A very pleasant drink in malarial fevers, summer diseases and lung troubles.

Flaxseed Lemonade.—2 heaping tablespoonfuls of whole flaxseed to 1 quart of boiling water. Let stand until it thickens, then strain over the juice of 1 lemon and sweeten to taste. Very good for colds. A little powdered gum-arabic may be added while it is still hot.

Milk Lemonade.—1½ cupfuls of white sugar dissolved in one quart of boiling water. Add ½ pint of lemon juice, and lastly 1½ pints of boiling milk. Drink hot as possible just before retiring. Good for colds. Under some circumstances ¼ of a pint of the milk may be omitted and ¼ pint of sherry added. If the patient is reduced in strength this will be an improvement.

Hot Lemonade.—Make the same as cold lemonade, using boiling hot water in place of cold water. In case of a severe cold drink warm as possible just before retiring.

Egg Wine.—Beat up a fresh egg until smooth and thick; add a teaspoonful of powdered loaf sugar; stir in a glass of best port wine. This, when permitted, is very strengthening.

Egg Nog.—Beat the yolk of an egg in a tumbler with 2 teaspoonfuls brandy and the same of sugar measured even. Beat the white of the egg to a stiff froth, mix thoroughly with the yolk and fill the glass with milk. Some patients cannot take egg and must have brandy and milk alone. Others take brandy and egg without milk, while the larger number take egg and milk alone.

Egg Cream.—Beat a raw egg to a stiff froth, add 1 tablespoonful white sugar and ½ glassful of home-made blackberry or black cherry wine; beat well, add ½ glassful of cream, beat thoroughly and use at once. This is a full meal for an invalid, and is particularly good when trouble of mouth, throat or stomach prevents use of solid food.

Water Gruel.—Mix 2 tablespoonfuls Indian meal and 1 of wheat flour, with enough cold water to make smooth. Indian meal alone may be used if preferred. If the gruel is liked thick, stir this mixture into 1 pint of boiling water. If wished thinner more water will be necessary. Season the gruel with salt and let boil six or eight minutes, stirring frequently; take from the fire, put in

a piece of butter the size of a walnut, add sugar and nutmeg, if wished, and turn over toasted bread cut in dice. A couple dozen of raisins boiled in the gruel will improve the flavor. They need not be eaten. Very nice for a cold.

Caudle.—Make a water gruel as above, or a Rice Caudle. Strain it and add a wineglassful of wine or brandy, sweeten with loaf sugar and grate in a little nutmeg.

Rice Caudle.—This is an excellent remedy where a sudden change has brought on a relaxed condition of the system.

Soak some rice for an hour in cold water, drain it; put 2 tablespoonfuls of the rice into 1 pint or more of new milk. Simmer until it will pulp through a sieve. Put pulp and milk in a saucepan with a bruised clove, a bit of stick cinnamon and loaf sugar to taste. Simmer eleven minutes longer. If too thick add a little milk. Serve with exceedingly thin strips of dry toast.

Milk Porridge.—This can be varied so that an invalid will not weary of it quickly. Put 1 dozen raisins in 2 cupfuls of milk (they need not be eaten, but flavor the porridge). Boil the milk five minutes, then thicken lightly with wheat flour. If the patient is quite ill very little thickening is required. Wet the flour smoothly with a little cold milk and pour into the boiling milk. Add a bit of butter. Nutmeg and sugar will please some palates, while others will not tolerate them, or even the raisin flavor.

Milk Porridge (II).—Make porridge as above, remove from the fire and stir in quickly the stiffly beaten white of an egg. Very nice.

Milk Gruel.—1 tablespoonful of Indian meal and 1 of wheat flour, rubbed smooth in a little cold milk or water. Pour into 1 quart of boiling milk. Boil ten minutes, season to the taste with butter and salt. Very soothing for a cold.

Boiled Flour Gruel.—Tie a teacupful of flour closely in a cotton cloth. Boil six hours. When cool untie and let it dry in a moderate oven. If the outer part remains soft remove carefully. When wanted for use grate 2 tablespoonfuls of it and rub smooth with a little cold milk. Stir it into 1 pint of boiling milk, cook five minutes, season with salt and sugar to taste. Very good for children and infants in summer diseases; also for older invalids.

Oatmeal Gruel (Milk).—Mix 2 tablespoonfuls fine fresh oatmeal with a pinch of salt and a little cold milk. Pour into it gradually ½ pint more milk. Set over the fire in an earthen dish or a lined saucepan and stir without intermission. When it boils pour in ½ cupful more milk and boil twenty minutes. Serve plain or, if approved, with a seasoning of loaf sugar and nutmeg or cinnamon.

Gruel is a soothing remedy for a bad cold.

Oatmeal Gruel (Water).—2 cupfuls Irish or Scotch oatmeal, 2 quarts of water, 1 teaspoonful salt. Let the oatmeal soak over night in half the water, rub through a sieve, add the rest of the water with a pinch of salt, boil until it thickens. Let cool to a jelly. Serve with a little powdered sugar. Cream may be added if permitted.

Rice Gruel.—Mix 2 tablespoonfuls ground rice, smooth with cold water, stir it into 1 pint of boiling milk, boil until thick as good cream, season with a very little butter and salt. Sugar and nutmeg may be used according to taste. Serve hot.

Arrowroot Gruel.—Make same as Rice Gruel, taking 1 ounce to 1 pint of milk, together with 1 teaspoonful sugar and a pinch of salt.

Arrowroot Jelly.—Wet 2 heaping teaspoonfuls of Bermuda arrowroot, stir into 1 cupful of boiling water in which 2 teaspoonfuls white sugar have been dissolved. If bits of lemon peel have been boiled in the water before hand it is an improvement. Stir until clear, boiling steadily. Wet a cup in cold water and pour in the jelly to stiffen. Serve cold with sugar and cream if the state of the patient permit; otherwise, serve plain. Milk may be used instead of water, to the great improvement of the dish. Boil the jelly until it thickens well.

Arrowroot Blanc-mange.—Make same as above, using milk instead of water, and taking 1 additional teaspoonful of arrowroot. Delicious. Flavor to suit.

Tapioca Jelly.—Soak 2 ounces of tapioca five hours, or over night in ½ pint of cold water, put over the fire with another ½ pint of cold water, and when quite thick add ½ tumbler of boiling water, boil until the pieces look perfectly clear, then add 2 table-

spoonfuls sugar and flavor (if the physician recommend) with 2 tablespoonfuls of wine, or 2 teaspoonfuls of brandy; otherwise, use lemon, boiling the peel of a lemon in the tapioca and removing; add a few drops of the juice. Lemon extract may be used instead. Pour in molds and set on ice or in a pan of cold water. Serve with cream and sugar, if the state of the patient will permit, otherwise plain.

Sago Jelly.—Wash 1 large tablespoonful of sago, soak one hour, boil it in ½ cupful of water; with a pinch of salt, and a stick cinnamon until the grains grow clear; rind of lemon may be substituted for the cinnamon. Then add 1 pint of boiling milk, or milk and water, boil all together, sweeten and set away to cool.

Sago Pudding.—Wash a teacupful of sago, put in the pudding-dish and pour on 1 quart of boiling water, stirring all the time; add a pinch of salt and 2 tablespoonfuls of sugar. Prepare it two or three hours before baking, or even over night. Bake slowly one hour. Serve with sugar and butter. This will answer for convalescents.

Calf's Foot Jelly.—See Jelly. ½ cupful of Madeira wine may be added when it is especially for invalids. For recipe, see page 342.

Cracker Soup.—Put a bit of butter, the size of a hickory-nut, in a bowl, sprinkle in pepper and salt enough to make it palatable; break in crackers as for oyster soup, and turn on boiling water until the dish is filled. This is a substitute for oyster soup, and is a very nice dish. Use as much pepper as possible, if the disease is a sore throat. A person in perfect health will relish this dish.

Bread Panada.—Put 1 ounce of stale bread, cut or crumbed, in a bowl. Pour over it ½ pint of boiling water, let stand an hour, sweeten slightly with white sugar. Wine and nutmeg to taste may be added under the advice of a physician.

Crackers may be used instead of bread, or the bread may be toasted.

Chicken Jelly.—Cut ½ an uncooked chicken in small pieces and break the bones. Pour over it 1 quart of water and boil slowly until it is reduced to less than half. Season with salt, a

little pepper and mace (if the latter be allowed). Strain through a jelly-bag into a mold. When the jelly has hardened, scrape off the layer of fat at the top, turn it upon a fancy dish. If the taste of the patient will permit, it may be sweetened with loaf sugar, and flavored with lemon juice.

Cracker Dessert.—Put 8 soda or 10 milk crackers into a deep dish and pour on boiling water to cover. Let stand until the water is absorbed, grate over them nutmeg and white sugar, adding sufficient milk to make a nice sauce.

Cracker and Orange Juice.—This is the most refreshing and cooling nutriment that can be given a fever patient. Crumb crackers into a dish and turn orange juice over them.

Beef Tea.—1 pound of lean beef (not one scrap of fat must be admitted) cut in small bits and put in a wide-mouthed bottle without water; cork closely, set in a kettle of cold water, bring to a boil and keep boiling for three or four hours, until the meat in the bottle is like white rags. Press out the juice and season with a little salt and, if permitted, a suspicion of pepper. This is pure.

One way to beguile an invalid into taking more beef tea than he is willing to, is to add gelatine to it and let it cool in a mold. When it is hard and like jelly serve it with salt and wafers.

Beef Tea (Quick).—Cut the beef (without fat) in inch bits, put in an open saucepan over the fire, with very little water, not nearly enough to cover it. Take an iron spoon and press continually against the side of the pan until every particle of the juice is pressed out, and the meat is white and leathery. Remove the meat, and, if the broth must be very clear, strain. Season as above. Can be prepared in fifteen minutes.

Beef-steak Tea.—Broil 1 pound of tender, juicy beef-steak for two minutes, season it with salt and pepper, cut in small pieces, pour over it 1 pint of boiling water, steep one-half hour, then press well and pour off the liquid.

Raw Beef Sandwich.—Scrape, or chop fine, a little raw beef from a tender piece, season with pepper and salt, spread on a thin slice of thinly buttered bread, cover with another and cut in three or four pieces. Very nice and nutritious.

Chicken Broth.—Boil an ordinary sized chicken in 2 quarts

of water, cracking the bones before putting in the fowl, (the water must be cold at first.) Cover and boil until the meat is ready to fall to pieces. Strain; let simmer, adding 4 or 5 tablespoonfuls of milk, and a little salt and pepper. A tablespoonful of well soaked rice, or pearl barley, may be added also; boil slowly one-half hour if this is done; serve with dry toast. The meat of the chicken will make a very nice chicken salad for the family.

Sago Soup.—Wash 5 ounces of sago in warm water, set in a saucepan with 2 quarts of milk, and simmer until the sago is thoroughly dissolved; season with pepper and salt, and add a small cupful of cream before serving. Good clear stock is generally used for sago and tapioca soup; but they are even nicer made with milk.

Broiled Chicken or Quail.—Broil the breast only, on both sides. Season lightly with pepper, salt and butter.

Beef Feet.—Put the feet over in cold water and let them come to a boil. Take out and remove the loosened hoofs. Soak over night in cold water, boil until tender. Chop fine; season with pepper, salt, butter and a little cream. Heat well through before serving. A very weak stomach can retain this. Be sure not to boil until gluey.

Codfish Relish.—Sliver some codfish fine, put in cold water, let come slowly to a boil to freshen it. Boil a moment, turn off the water and add hot cream, seasoned lightly with pepper if allowable, or rich milk in which a small lump of butter has been dissolved. Split and toast a Boston cracker, or a half slice of baker's bread from which the crust has been removed, and turn the codfish over this.

Fruit.—Invalids will find it safer to take raw fruit about the middle of a meal, other dishes preceeding and following it. Cooked fruit may be taken at any period of the meal.

Scrambled Eggs for Invalids.—For 1 egg allow 3 tablespoonfuls boiling water, a little salt and a bit of butter the size of a hazel-nut. Stir rapidly from the moment the egg is dropped into the water until the mixture is of the consistency of cold, thick cream, but do not allow it to whey. Have ready slices of moist buttered toast, put the eggs on the toast and serve. This will not

be found too rich for an invalid's stomach, and nice for the family as well.

Paulet a la Creme.—Boil a chicken, chop the flesh to a fine powder, rub through a wire sieve; mix with a little cream and 2 or 3 beaten eggs. Season with salt and a little pepper if allowable. Put in a mold, press down, steam and serve, cut in slices hot or cold. A dainty dish for an invalid.

Buttermilk.—The virtues of buttermilk are claimed to be manifold. Among other advantages it possesses a large share of the acid which destroys the incrustations that form on the arteries, cartilages and valves of the heart, and it is asserted that a constant use of it would free the system from troubles which inevitably cause death between the 75th and 100th years of man's life. It may be used freely and to advantage by every one.

Another point in its favor;—in churning, the first process of digestion is gone through with, making it one of the easiest and quickest of all things to digest. It makes gastric juice, and contains properties that readily assimilate with the digestive organs.

Blackberry Cordial.—To ½ bushel of blackberries, well mashed, add ¼ pound of allspice, 2 ounces of cinnamon and 2 ounces of cloves, all ground. Mix and boil slowly until properly done. Strain, or squeeze the juice through flannel, and add to each pint 1 pound of loaf sugar. Boil once more, slowly, for one half hour. Remove from the stove, and while cooling add 1 quart of the best brandy. Some take 2 quarts of brandy to this amount of cordial. Cognac is the best. This is an almost infallible specific for all summer diseases.

Dose.—For an adult, 1 wineglassful; for a child, 1 teaspoonful, or more, according to age.

HEALTH.

EMERGENCIES will occur in every family, and no house should be without appliances necessary in case of accidents or sudden illness, and not only that, but these appliances should be kept together, and in some convenient box, or drawer, where they will be readily accessible to every member of the family. Among these articles should be included all or part of the following:

Camphor.
Vaseline.
Soothing Ointment.
Painkiller.
Arnica.
Lime and Sweet Oil for Burns.
Cotton batting.
Court plaster.
Bandages, cut and rolled, of different widths.
Roll of old flannel for hot applications.
Adhesive Plasters.
Made Mustard Plaster.
Bits of old Linen.
A pair of sharp scissors.

Such conveniences may save life, and will save a great deal of confusion and fright.

There are other articles that could be added with propriety. One of these is a couple of flannel bags filled with hops, ready for use.

Hot Applications.—The best way of applying these is to steam them first. This is a much better way than to scald and stain the hands by wringing out of hot water. Where a simple hot application is to be made, wring a cloth out of warm water. Apply, and lay over this a heated plate, or better still, a hot stove lid rolled in a cloth. This is a very convenient method and will not require to be changed as frequently, one application in mild cases being all that is necessary. It will be found that sand-bags are useful, in this way, and for foot-warmers also. Make of

flannel that the sand may not sift through. Have a cotton outside case for washing. Heat in the oven. India rubber water bottles partially filled may be used also.

The Sick Room.—Insist upon the most perfect cleanliness, and secure as far as possible a supply of pure air. Ventilate the room at least once a day.

Carry the bed-clothing into the open air, if dry weather, if not into another room. If the patient is unable to sit up, in the meanwhile, let others be supplied.

Keep the room quiet and in perfect order.

Address the patient gently, and any conversation that may be allowed, be pleasant and cheering in tone.

Never tell discouraging stories.

Never whisper in the room.

All vials and powders should be labeled to prevent mistakes.

Daily sponge baths should be made use of where the case admits. Change the garments frequently and rinse the mouth often.

A pleasant and agreeable nurse should always be chosen.

Never dispute with a very sick person, nor reprove him for any inconsistency. Remember he is not a responsible being.

Contagious diseases need still greater precautions. Small pox, scarlet fever and diptheria particularly. Remove the patient to a separate apartment, as near the top of the house as possible, from which remove curtains, carpets, bed-hangings, all woolen articles, and other needless articles. Wooden chairs, a table, a plain single bed and a lounge for the convenience of the nurse, are all the needful articles. Afterward everything that is not disinfected should be burned. No one should be admitted to the room except the medical attendant and nurse.

Chloride of lime and other disinfectants should be plentifully used, and a little chloride of lime solution should be put in the water that the nurse uses for bathing her hands. Rinse in pure water.

Disinfectants.—Coffee roasted, ground and sprinkled on live coals or a hot shovel is one of the best known disinfectants, removing instantly all manner of animal and vegetable effluvia.

Simply putting the ground roasted coffee on plates, in rooms to be disinfected is very successful, and sprinkling in drains or sinks.

Second.—Onions sliced and put in a sick-room where there is any contagious disease are a valuable antiseptic. Replace every hour with a fresh one, burning the old. It is astonishing the rapidity with which one will shrivel away.

It has been repeatedly observed that an onion-patch in the immediate vicinity of a house acts as a shield against pestilence, but during an epidemic a confirmed eater should, however, eschew his usual diet, as the germs of the disease are present in the onions and contagion may easily result.

Outside the door of the sick-room suspend a sheet so as to cover the entire doorway. This should be kept constantly wet with a solution of chloride of lime. This will keep every other part of the house free from infection.

To Cool a Sick-room when oppressively warm, hang wet towels or canvas in windows and doors. This will speedily lower the temperature five or six degrees, besides rendering the air moist and agreeable. Charcoal is an invaluable antiseptic used in sick-rooms or crowded sleeping rooms. A dozen pieces the size of hazel-nuts placed in a saucer and daily moistened with boiling water, will, in the course of a week, have gathered their own weight in impurities, when they should be burned and fresh taken.

Poisons and their Antidotes.—In cases where the other articles to be used as antidotes are not in the house, give 2 tablespoonfuls made mustard in a pint of warm water. Also give large draughts of warm milk or water mixed with oil, butter or lard. If possible, give as follows:

For Bed-Bug Poison, Blue Vitriol, Corrosive Sublimate, Lead Water, Saltpeter, Sugar of Lead, Sulphate of Zinc, Red Precipitate, Vermilion.—Give milk or white of eggs, in large quantities. Wheat flour and water.

Nitrate of Potash.—Alum and cathartics. Castor oil, Epsom salts.

For Fowler's Solution, White Precipitate, Arsenic.—Give prompt emetic of mustard and salt, tablespoonful of each; follow

with sweet oil, butter or milk. White of eggs, chalk and water for arsenic.

For Antimonial Wine, Tartar Emetic.—Drink warm water to encourage vomiting. If vomiting does not stop, give a grain of opium in water. Use a tea made of white oak bark or Peruvian bark.

For Oil of Vitriol, Aqua Fortis, Bi-Carbonate Potassa, Muriatic Acid, Oxalic Acid.—Magnesia or soap, dissolved in water, every two minutes.

For Caustic Soda, Caustic Potash, Volatile Alkali, Strong Lime Water.—Drink freely of water with vinegar or lemon juice in it.

For Carbolic Acid.—Give flour and water or glutinous drinks.

For Chloral Hydrate, Chloroform.—Pour cold water over the head and face with artificial respiration, galvanic battery.

For Carbonate of Soda, Copperas, Cobalt.—Prompt emetics; soap and water or mucilaginous drinks.

For Laudanum, Morphine, Opium.—Strong coffee followed by ground mustard or grease in warm water to produce vomiting. Keep in motion.

For Nitrate of Silver, Lunar Caustic.—Give common salt in water.

For Strychnine, Tincture Nux Vomica.—Emetic of mustard or sulphate of zinc, aided by warm water. Camphor also is an effective antidote for strychnine. Administer 5 or 6 grains at a time in an emulsion, flaxseed tea for instance.

Alcohol.—An emetic; then dash cold water on the head and give ammonia in a little water.

Ammonia.—Lemon juice or vinegar, afterward milk and water or Flaxseed tea.

Creosote.—White of eggs and emetics.

Belladonna or Night Henbane.—Emetics; then vinegar and and water or lemonade.

Verdigris.—Plenty of white of egg and water.

Tobacco.—First an emetic, then astringent teas, then stimulants.

Prussic Acid.—When there is time administer chlorine in the

shape of soda or lime. Hot brandy and water and hartshorn and turpentine are also useful.

Mushrooms (Poisonous).—Emetics; then plenty of vinegar and water, with a dose of ether, if handy.

Charcoal, All Carbonic Gases.—Remove the patient to the open air; dash cold water on the head and body, stimulate the nostrils and lungs by hartshorn, rubbing the chest briskly.

Most, but not all, poisons call for an emetic. Those given at the beginning are the best and most easily accessible. A pint of warm water with a tablespoonful of ground mustard and a tablespoonful of salt stirred in works quickly. Use no ceremony in administering this. Seize the patient's nose firmly, when, as a natural consequence, the mouth opens; turn the emetic down. Use cold water if warm is not convenient. After this has worked, if it is not known what the poison is, or if no other antidotes are handy, give first the white of an egg and follow with a cupful of strong coffee. A pint of sweet oil will nullify a large number of poisons. Melted lard or butter may take its place. Warm milk and water is good; flaxseed and slippery-elm tea, chalk and water. Also convulsions from an over-loaded stomach may be relieved by an emetic.

Hot Water, or liquids taken into the mouth or swallowed, may be relieved by gargling with borax water. (Dissolve an ounce of pulverized borax in a quart of soft water.) Give also slippery-elm tea, and a little olive oil occasionally.

Wounds and Accidents.—Incised wounds are those inflicted by sharp cutting instruments. Close as soon as possible. Apply slight pressure until the blood has stopped and hold in place with strips of adhesive plaster, and then bind up with soft linen.

Severed Arteries are indicated by the blood coming in jets or spurts from the wound, and the sooner a physician is on the spot the better. While waiting tie a handkerchief loosely around near the wound, between it and the heart. Put a stick between the handkerchief and the skin, twist it around until the blood ceases to flow. If the wound is in a position where the handkerchief cannot be used, press the thumb on a spot near the cut, between it and the heart. Increase the pressure until the

bleeding ceases, but do not lessen the pressure an instant until the doctor arrives. Every one should understand and remember these rules, as in default of them speedy death will be the result.

Bleeding of Severe Cuts may often be stopped by the application of quantities of salt and flour, spread on thickly. This will answer in a moderate cut always. Cobwebs are used successfully also.

Contused Wounds are those from blunt or rough instruments, making torn, irregular incisions. Care should be taken to remove by washing or otherwise all outside matter from the wound, and to place the parts as nearly as possible in their proper positions. Then, after stopping the effusion of blood by slight pressure, wipe dry and apply adhesive straps, the same as in incised wounds; as the surface of the wound has been more seriously injured, there will be more reaction. Keep the wounded part immersed in hot water, as hot as can be borne, until the inflammation has subsided. This may be done even before the adhesive plasters are applied. Where the case is serious this will be found to act like a charm in relieving the pain and inflammation; then keep on cotton batting wet in hot water. Cures have been effected in this manner where amputation has seemed necessary. Keep it up until the inflammation has subsided. If cold water is all that is attainable, apply it by means of compresses kept wet. A few drops of laudanum in the water will help to relieve the pain.

Punctured Wounds made by any sharp point, as a needle, pin, thorn, sharp nail, etc., often become very painful and suppurate—sometimes involving the whole limb. It should be universally known that to pound the part immediately after the puncture, giving it several smart taps with almost any object within reach, will invariably prevent the subsequent soreness and suppuration. The pain will be increased by the pounding, for a minute or two, but very soon after all pain and soreness will disappear. Trifling as this may seem to some, it may nevertheless, if heeded, prevent a case of lock-jaw.

Bruises treated with hot water will be speedily relieved. (See Liniment for Bruises.)

To Prevent Discoloration of the skin after a bruise, bathe

as above in hot water, and then apply molasses spread on paper or linen. No mark will be left. Or make a paste of dry starch and cold water and put on the injured part.

Sprains are also best treated with hot water. Pour it from a distance upon the sprained joint. Use water as hot as can be borne, persisting until the inflammation and swelling have subsided. Then bandage and use some simple remedy.

Stings of Bees and other insects. Put a little common baking soda in a wine-glassful of vinegar and bathe the part affected. Immediate relief follows, and no pain or swelling will ensue. Olive or sweet oil also affords relief, and fresh earth bound on is certain and sure relief.

Clothing Taking Fire.—Though all a fire, keep cool; act promptly, smother the flames, if possible. Circumstances will have much to do with the manner of doing this. Pressing or folding a heavy blanket or garments down over the fire; rolling over and over; or, if by any means it can be accomplished, disrobe, get out of the burning garments. No doubt many persons have lost their lives by fire from yielding to fright. Presence of mind is of absolute importance in all cases.

Lock-jaw, To Prevent.—For a flesh wound, throw a handful of wool or woolen rags upon a shovelful of hot coals and smoke the wounded part until relief is obtained, which is usually in a few minutes. This treatment prevents all danger of lock-jaw, at the same time removes the pain and inflammation. Let woolen rags be always at hand for this purpose. Wounds made by the claws and teeth of an enraged cat, rusty nails or rake-tines, all yield to this treatment, no matter how severe the pain. Sometimes the smoke of common brown sugar may be used in this way.

Lock-jaw, To Cure.—Warm a small quantity of spirits of turpentine and pour upon the wound. Relief will follow in less than a minute.

Lock-jaw, To Cure, (II.)—1 ounce of lobelia seed, pounded fine, 2 ounces of Cayenne pepper, ½ pint of hot drops. Put in a bottle and skake well before using. Pour a little into the mouth, betweeen the teeth and cheek. It will relax the spasms as soon as it touches the glands or roots of the tongue, and the jaws will

loosen. It goes through the system like electricity, excites perspiration in the patient. Give a dose of the above as soon as the spasms abate, and use pennyroyal tea for a frequent drink.

Hydrophobia.—The above lobelia mixture is said to be a cure for hydrophobia, it having been used also on mad dogs themselves.

Another cure that the newspapers have heralded far and wide with the attested names of various reliable persons, is one that cannot be too widely circulated. Immediately after being bitten take 1½ ounces of elecampane (a plant known to most persons), slice and bruise, put in a pint of fresh milk, boil down to ½ pint, and, when cold, drink, fasting for at least six hours afterward. The green root is, perhaps, better, but the dried, to be found at any drug store, will answer. The next morning, before eating, repeat the dose, using 2 ounces of the root. Fast six hours afterward. On the third morning take another dose, prepared as before. Follow the same rules. This is sufficient. The root, it is supposed, contains some principle that neutralizes the deadly poison of the bite, while fresh milk itself is an antidote for many poisons.

Rattlesnake Bites.—Moisten fresh earth with water or saliva and bind on the wound immediately, changing every quarter of an hour. Tie a handkerchief tightly above the wound, to prevent the poison spreading, keep the patient quiet, and send for enough whisky to completely stupefy him as quickly as possible. Recovery is usually sure. Or cut a small gash in the wound and apply hydrochloric acid. This is sure without the whisky.

Snake Bites of Any Description.—Have the wound well washed with ammonia and then sear in every part with lunar caustic, every portion, especially the deep-seated portions. It is well to take large draughts of sweet oil also. In districts infested with reptiles such antidotes should be always on hand.

Washing the wound with a strong solution of salt and water, and, in bad cases, inserting salt in the wound itself is also recommended, and it is well to resort to it in the absence of other remedies.

Burns and Scalds.—Common wadding will take the pain from burns or scalds. Simply open a piece of cotton and put

on the burned place. If the burn is very bad, put sweet oil on the cotton, pouring it on the outside. Do not attempt to remove the cotton until it comes off itself. Castor oil is very cooling to use in place of sweet oil.

Second.—A simple covering of common wheat flour is unequaled for a burn. The moisture produced upon the surface of a burn is at once absorbed by the flour and forms a paste which shuts out the air, and at the same time keeps the covering moist and flexible. If the burn is very bad and the covering becomes dry, it should be washed off carefully, a little at a time, and fresh flour used.

Third.—Scraped potatoes are also a very cooling application. Change frequently.

Fourth.—Molasses will give immediate relief. Saturate cotton batting or cloth with it and bind on.

Fifth.—Sprinkle the burned surface thickly with baking-soda, or make a saturated solution of the soda; wring cloths from it and apply, changing as they become dry. When the pain is relieved remove, and use an absorbent dressing if the burn is a very deep one.

Sixth.—A deep burn should have the following dressing: Spread gauze thickly with an ointment. Either of those given below are very satisfactory, the Balm of Gilead salve being unsurpassed. Cover the gauze with cotton; absorbent cotton is best.

Burnt alum powdered is the best thing in the world to put into an old sore, especially if there is any proud flesh in it.

Large Surface Burns are frequently treated with sweet oil and lime water, equal parts of each. Mix and keep on hand for use.

Carron Oil.—1 pound of lime will make a quart of lime water. Pour off the lime water, add the oil, and beat to a cream. Linseed oil can be used with an equally good effect. Wring cloths out of this and apply, covering with oiled silk or paper. Balm of Gilead ointment, though, is unsurpassed as a cooling and healing application. Apply in the same way as Carron oil.

White of Eggs can be applied to burns as a cooling covering; this keeps out the air and prevents pain and inflammation.

Vaseline, sweet cream and even a coating of mucilage are useful in the case of slight burns.

Balm of Gilead Ointment.—Put Balm Gilead buds in water, a little more than will cover them. Boil an hour. Pick out the buds and add ½ pound of mutton tallow, and ¼ pound of lard to 1 pint of the liquid. Boil until thick. Unrivaled for any purpose for which a salve is required.

Golden Salve.—1 pint of linseed oil, ¾ pound of rosin, ¾ pound of bees-wax. Melt thoroughly and turn in tin boxes. One of the best salves known for burns, scalds, or any injury for which a salve is needed.

Poison Ivy (Remedy for).—Dissolve a bit of sugar of lead the size of a hazel-nut in half a cupful sweet milk, or warm water. Apply as warm as can be used, with a soft bit of old linen. Three or four applications are sufficient for a cure. If the poison is on the face, this astringent wash may be applied constantly. It is a marvelous cure. Sugar of lead should be kept in the house labeled, and closely covered to keep the strength. Tincture of lobelia is a good application, and copperas dissolved in water is useful also.

MEDICINES.

Infusions are made by adding a pint of boiling water to an ounce of the plant previously bruised and mashed. After standing for two or three hours in a covered vessel, the mixture is strained. Most infusions exert a greater effect when taken warm.

Decoctions are made by adding a pint and a half of water to an ounce of the plant, boiling down to 1 pint, and straining.

Extracts are made by adding a small amount of alcohol to the bruised leaves or other parts of the plant. The juice is thus extracted, and is placed in a warm place to evaporate until it becomes as thick as honey.

Blood Purifier.—6 ounces fluid extract sarsaparilla,6 ounces fluid extract stillingia, 1 drachm iodide potassium. Mix. Prepare for use by taking ¼ of the mixture to ¾ syrup (made of sugar and water as for table use). Shake up before using; 1 teaspoonful is a

dose for a child two years old. Use more or less according to the age.

Red Clover tea is excellent for the blood. Gather the blossoms and dry them; make into a strong tea and use for a constant drink. Unrivaled in scrofula and other blood diseases. A tea of dried or fresh whortleberries is recommended by some.

Root Tea for the Blood.—Dandelion and sarsaparilla, each 1 drachm of dried root, pulverized. Put into a pitcher and pour over it 1 pint of boiling water at night, drink the next day at intervals. Do this for one month, the effect will be very good.

Salt Rheum.—1 ounce of saltpeter, 1 pint of rum. Mix 1 teaspoonful three times a day before eating. Very good, cooling to the blood.

Alterative Blood Purifier.—

12 ounces Honduras sarsaparilla.
6 ounces guaiacum shavings.
4 ounces wintergreen leaves.
4 ounces sassafras root or bark.
4 ounces elder flowers.
3 ounces yellowdock root.
4 ounces burdock root.
6 ounces dandelion root.
2 ounces bitter sweet root.

Bruise all and put in a suitable vessel, add 1 pint of alcohol with water enough to cover the roots, stand in a warm place four days. Pour off 1 pint of the tincture and set aside; add 1 quart of water to the remainder and boil awhile, turn off and add another quart of water and boil down, pour off again (the two waters together should be about 1 quart). Strain and add the previous pint of liquor, put over the stove with 2½ pounds of crushed sugar and simmer to form of a syrup. Dose; 1 or 2 tablespoonfuls one-half hour before meals, or at bed time. This is unrivaled in scrofula and other blood diseases.

Erysipelas, Certain Cure for.—4 ounces of sweet spirits of nitre, 2 drachms iodide of potash. Mix, rub over the inflamed portion with a soft cloth dipped in the mixture, dampening the entire affected surface every hour. When the bathed suface

becomes an ashy color do not moisten that part any more. Be sure that none of the liquid gets in the eyes or mouth. Take salts three times a day in small doses.

SECOND.—Those afflicted with this disease, would find a great relief, and also preventative, in 1 tablespoonful of salts and 1 tablespoonful cream-tartar put in a large cup and filled with hot water. Of this drink one large swallow every morning before breakfast, whenever the stomach is not quite right, as this is good for dyspepsia also.

Consumption.—Take a large handful of hoarhound and make a tea as strong as possible; take an equal sized handful of mullein leaves and make a tea in the same manner. Then take 1 cupful of the hoarhound tea, and 1 cupful of the mullein tea, mix, put in a sauce-pan and add 1 cupful of molasses; boil to a syrup, the quicker the better. Take a large swallow three times a day. A cure will be guaranteed in all cases not too far advanced.

Consumptive Night Sweats.—Sponge the body of the patient off at night with strong salt and water, or give the following preparation: ½ ounce essence of tansy, ¼ ounce water, ¼ ounce alcohol, 15 grains quinine, 30 drops muriatic acid. Mix, dose, 1 teaspoonful in ½ cupful of sage tea twice a day and always at night. It is asserted by many that a large flat pan of cold water set under the bed on the side occupied by the patient will effectually cure when everything else fails.

Cough Syrup.—1 ounce thoroughwort, 1 ounce slippery elm bark, 1 ounce stick liquorice, 1 ounce flaxseed. Simmer in 1 quart of water until all the strength is out. Strain, and add 1 pint of the best molasses, ½ pound of loaf sugar; simmer well together. When cold, bottle.

Flaxseed Syrup, or Lemonade for Coughs and Whooping Cough.—Boil 1 ounce of flaxseed in 1 quart of boiling water one-half hour. Strain and add to the liquid the juice of 2 lemons and ½ pound of rock candy (loaf sugar may be used but the candy is better). If the cough is accompanied by weakness and loss of appetite, add ½ ounce of gum arabic. Set this to simmer one-half hour, stirring occasionally. Take a wine-glassful whenever the

cough is troublesome. For whooping cough give after every paroxysm.

Cough Mixtures.—1 tablespoonful molasses, 1 tablespoonful of castor oil, 1 teaspoonful camphor, 1 teaspoonful of paregoric. Mix together, and take a teaspoonful before bed time, and before each meal.

Second.—Hot honey, 1 teaspoonful every one-quarter hour, will break up the worst cold in one day. It will also relieve severe spasms of asthma. The constant use of honey keeps the throat in a healthful state, and it cannot be too highly recommended as an article of diet. Rubbing turpentine on the chest is also a relief.

Colds (To Cure).—When the first symptoms are felt immediately remove shoes and stockings and put the feet to the fire, not merely warming but keeping them as hot as can be borne for half an hour. If done soon enough this will arrest any cold. If this cannot be done, wrap up the shoulders and throat in a heavy woolen shawl, pinning closely, even partly over the head, and remain so, if possible, until bed time, or at least until all chilly sensations disappear. A hot foot bath, or even a hot hand bath, is often effectual. A drink of hot lemonade on retiring, or almost any hot tea, sage, etc. Such means as these are often the "stitch in time." By waiting until morning the cold is settled, and time and patience will be required for its cure.

Catarrh Recipe (Inhalation).—12 grains carbolic acid, 1 ounce of chloroform, 12 grains iodine crystals. Mix in a bottle and inhale three times a day.

Catarrh Snuff.—Equal parts of pulverized sugar and finely ground borax. Use frequently—very helpful, especially so in a bad cold.

Croup.—Turpentine is a sovereign remedy for croup. Saturate a piece of flannel with it and place the flannel on the throat and chest, and, in very severe cases, 3 or 4 drops on a lump of sugar may be taken inwardly. Every family should have a bottle on hand.

A warm bath will frequently relieve the worst paroxysm; or bathing the feet in hot water and rubbing with heated flannels. Small doses of hive syrup may be used as an emetic.

Diphtheria.—This formidable disease is comparatively manageable, if one fact is kept in view. *The white secretion* in the throat is poisonous to the blood, if swallowed. A sore throat, with patches of white on the tonsils just back of the root of the tongue indicates its approach. Fill a tumbler half full of salt, fill up with water, stir until the solution is strong as possible. Tie a soft sponge or rag securely on a notched stick, for a swab, and saturate it with the brine, and pass it well back in the throat behind the white patches, and wipe them off clean, bringing out of the mouth. Rinse the swab each time before putting back in the mouth, and, to keep the brine clean, pour some to use in a separate dish. Repeat this as often as the mucus forms. If there is more than one patient have a separate swab for each one. It will be well also to fill a hose half full of salt, wet it with cold water and apply to the throat so that the salt will extend from ear to ear. Lemon juice is a very good gargle.

Diphtheria Wash.—

Golden seal, pulverized, 1 drachm.
Borax, pulverized, 1 drachm.
Black pepper, pulverized, 1 drachm.
Alum, pulverized, 1 drachm.
Nitrate of potash, pulverized, 1 drachm.
Salt, pulverized, 2 drachms.

Put all in a common teacup and pour half full of boiling water. Stir and fill up with good vinegar. Fit for use when it settles.

Make a swab according to first directions and use in the same manner. Let the patient swallow a little each time. Swab thoroughly every half hour, if the patient is bad, if not every hour. When better, every two hours, then every four hours, then two or three times a day until well, which will be from two to seven days. This will never fail if taken before the diphtheria membrane extends into the air tubes. At the same time rub the following liniment on the throat outside, every three or four hours, keeping a flannel cloth outside:

1 ounce spirits of turpentine.
1 ounce of aqua ammonia.

1 ounce of sweet or linseed oil.

Mix; shake before using. Give small doses of castor oil. If a common sore throat should be mistaken for diphtheria, no matter, it will cure it almost invariably. This is a well known physician's prescription. Teach a child to gargle the throat when well and it will be a great assistance in illness.

Second.—Take a shovelful of hot coals and sprinkle over them 1 or 2 tablespoonfuls of flower of sulphur, and put the shovel under the bed. Remove as soon as the patient begins to cough. Try this two or three nights and it will be found that the fumes of the sulphur will destroy the fungus called diphtheria.

Quinsy.—Use camphor. Simply wet the finger in it and apply it to the tonsils every few minutes. It will relieve very quickly.

Hay Fever, Rose Cold.—Use a mild solution of borax, salt and muriate of ammonia, in a cupful of soft water; add a drop of carbolic acid and 1 or 2 drops of camphor. Snuff up the nose and use as a gargle.

Second.—Mix 3 drops each of peppermint oil, oil of rosemary, oil of cloves and any other pungent oil; put in a tiny bottle and inhale occasionally to clear the head.

Canker in Mouth or Throat.—1 drachm of chlorate of potash in 1 cupful of warm water. Use for a gargle.

Whooping Cough.—Give the Flaxseed Syrup after every paroxysm, and when the disease is at its height put 1 ounce of the strongest liquid of ammonia in a gallon of boiling water poured in an open pan, and the steam kept up by means of half a brick made thoroughly red-hot and dropped in the pan. Put this in the room and let the patient inhale the ammoniated steam. This will soon end the cough.

A Fish Bone swallowed accidentally may be carried safely down the throat by taking the raw white of an egg as quickly as possible.

Rheumatism.—Serving asparagus as the chief article of diet and avoiding all acids in food or drink, will effect great relief in a few days. This plant, the Jerusalem artichoke, etc., all naturally growing near the sea, contains iodine, a rheumatic specific.

Celery also, boiled in milk or water and eaten, with milk or water served as a beverage, is very helpful in the same disease. Eaten in any form it will be found healthful. In Germany they boil the root and stalks, and then eat it as a salad with oil and vinegar.

Nervousness.—Nervous people are greatly benefited by a diet of celery. Onions are next best. Parsley with vinegar removes the effects of eating onions. No medicine is really so efficacious in case of nervous prostration, and they tone up a worn-out system in a very short time.

Rheumatism No. (II.)—Take 6 large onions to a pint of molasses, steep until a thick syrup is formed. Take every two or three hours. Persevere and success will follow. A tea of burdock roots, or burdock leaves, may be taken at the same time with good effect.

For an outward application, a flannel bag filled with arnica blossoms, and heated in a steamer, may be applied to the spot.

Rheumatic Application.—1 part oil of peppermint and 2 parts of alcohol. Apply to the affected parts. The relief is almost instantaneous. Shake well, and keep the bottle closely corked.

Wormwood Liniment.—Make the liniment strong as possible with good vinegar and wormwood, adding a piece of saltpeter the size of a hickory-nut to ½ pint of the liquid. This is good also for a weak or sprained back.

Little Giant Linament.—

2 ounces of laudanum.
2 drachms oil of sassafras.
2 drachms oil of cedar.
2 drachms spirits of turpentine.
2 drachms of gum camphor.
2 drachms tincture of capsicum.
1 pint of alcohol.

Balm of Gilead Tincture (For Cuts or Bruises).—Fill a 4-ounce bottle one-fourth full of Balm of Gilead buds, fill up the bottle with alcohol. Let stand a week. The result is a tincture in many respects superior to arnica, especially in raw sores.

Neuralgia.—Put 1 teaspoonful of ammonia in a cup and fill

with boiling water. Take a teaspoonful every half hour for two hours. Relief is almost certain. This is good for all nervous pains, earache, toothache and headache. Never take ammonia in any quantity, as it is injurious. Pure alcohol is also a relief. Bathe the face with it, and inhale also. Also put a few drops on a lump of sugar and eat the sugar, or put a teaspoonful in ½ cupful of hot water, sweeten slightly and drink by degrees. To cure neuralgia, relieve as much as possible and take great care of the health and general circulation. Bathe carefully, dress warmly and loosely. Never over-exert mind or body and neuralgia will gradually disappear. A cut lemon rubbed on the affected part will often relieve.

Sciatica and Neuralgia.—Heat a flat-iron or a brick and cover it with two or three thicknesses of flannel wrung out of strong vinegar, and apply to the painful spot. Repeat the operation two or three times a day. As a rule, the pain disappears within twenty-four hours, and recovery follows quickly. This is simply an improvised electric apparatus.

Felons.—A deep-seated, throbbing pain in the end of the finger should never be disregarded. This is the first symptom of a felon. Dip the finger quickly into boiling water several times in succession. This may be done without any risk of scalding. Repeat every hour for several hours, and the cure is generally complete.

Second.—Procure several lemons. Cut a small opening in the end of one and push the finger in. Keep it there until the lemon ceases to draw, then apply another, and keep on until the pain is relieved.

Third.—Heat 1 teaspoonful of table salt until perfectly dry. Add to it 1 teaspoonful of castile soap cut fine, and mix with 1 teaspoonful of Venice turpentine. Apply to the felon. Renew twice a day. A sure cure. If the felon has been opened, or there is danger of losing the bone or a joint, apply the poultice, and this will effect a speedy cure.

Fourth.—Put directly over the throbbing spot a fly blister the size of a finger-nail. Let remain six hours. At the expiration of

this time the felon may be seen directly under the surface of the blister, and can be easily removed with a pin or penknife.

Chest Protectors.—Make of muslin, lined with two thicknesses of flannel; quilt together that they may be easily washed.

Pain-Killer.—

1 ounce spirits of camphor.
½ ounce tincture of guaiac.
½ ounce tincture of myrrh.
1½ ounce tincture of capsicum.
4 ounces alcohol.
2 ounces brandy. Mix.

Cholera Mixture.—Take equal parts of tincture of capsicum, tincture of opium, tincture of rhubarb, essence of peppermint and spirits of camphor. Mix and put in a small vial to carry in the pocket. Dose—fifteen to twenty drops in a wine-glass of water. Repeat at quarter-hour intervals until relief is obtained. Even where no cholera is anticipated it is an excellent thing for ordinary summer diseases.

Summer Diseases (Chronic Cases).—½ ounce gunpowder, ½ ounce alum, ½ ounce saltpeter, ½ ounce cream-tartar, ½ ounce flower of sulphur. Pulverize separately. Mix and sift through a fine cloth. Take ¾ teaspoonful for a dose. It may be mixed, if wished, with a little vinegar and water. A tried cure.

Second.—For more simple cases, mix a teaspoonful of flour smooth in a glass, then fill up with cold water. Prepare ¼ teaspoonful of camphor in ½ cupful of water. Drink the flour and water and follow with the camphor to remove sickness. Repeat several times a day, or as often as pain and illness return.

Third.—½ ounce rhubarb, 30 drops oil peppermint, ½ ounce soda. Mix and turn over it ½ pint boiling water. Let it settle, pour off carefully from the sediment and add 4 ounces of brandy, or use the "Cholera Mixture."

Medicine Takers will do well to put a bit of alum in the mouth for a moment before taking medicine. It can then be taken like water.

Dyspepsia.—Quassia chips. Dose—½ teaspoonful of the chips in a tumbler of water. Take a swallow before meals. Refill

the tumbler two or three mornings and then take new chips, or take 1 ounce quassia chips, ½ pint gin, ½ pint water. Put in a bottle and do not use until the chips settle. Dose—1 tablespoonful before eating. Hop tea is also very good.

Acid Stomach and Headache.—2 tablespoonfuls of vinegar, 1 tablespoonful water, baking soda the size of a grain of corn. Stir until it foams and drink at once. See also second cure for Erysipelas. This is good for liver.

Small-pox and Scarlet Fever.—See directions for contagious diseases. Sponge the body of the patient in both cases frequently in warm water with a little glycerine added. In scarlet fever the patient is frequently anointed from head to foot with sweet oil or unsalted butter, the great necessity being to keep the skin moist and flexible and aid it to do its work. Give the following mixture: 1 grain sulphate of zinc, 1 grain fox-glove (digitalis), ½ teaspoonful water. Mix thoroughly, add 4 ounces water, and take a spoonful every hour. This is a reliable recipe. The course of the disease will usually be run in twenty-four hours.

Ring-worm.—Moisten with saliva and rub the ashes of a good cigar thoroughly into the sore spot. Do this three times a day and all will be well in a few days; or an ointment of lard and gunpowder may be used.

Mortification, external or internal, in man or animal. See first cure for Summer Diseases for Chronic Cases. Dose—1 teaspoonful mixed with vinegar, or apply if external. Unrivalled.

Ague or Chills.—Break an egg into enough strong vinegar to float it. Stir slightly and swallow. Repeat the dose three times a day for three days. A certain cure.

Headache.—1 ounce of bromide of potassium in 4 ounces of water. Take a teaspoonful every hour or half hour if the pain is severe. If not so severe, three or four times a day. This is almost infallible. Sleep taken at the right moment will prevent nervous headache. Nature calls for it by a weariness or heaviness which preceeds such an attack. Sleeping an hour or two will often prevent it.

Fits.—Pulverize equal quantities of dried sage leaves and

white sugar and take some every morning before breakfast for several weeks.

Heartburn.—Dissolve 1 salt spoonful of salt in half a wine-glass of water and drink.

Earache.—Take a small piece of cotton wool; make a depression in the center and fill with black pepper; gather into a ball and tie up; dip it in sweet oil and insert it into the ear. Almost instant relief will be experienced. Tie a flannel bandage over the head. Juice from a roasted onion is good. A piece of salt pork cut in a pointed strip inserted in the ear will give relief.

Poultices.—Poultices of bread and milk, flaxseed, slippery elm, or any other kind, may be worn with more comfort, and removed with more ease, if the surface is spread over, before applying, with a little perfectly fresh lard or sweet oil. If there is much pain, a few drops of laudanum may be mixed with the poultice. Spread always on soft old cloths.

Mustard plasters, or poultices, will not blister, only draw, if mixed with the white of an egg.

To Prevent Chafling of the skin in an invalid, which is apt to occur after long confinement in bed, especially if the position cannot be frequently changed. Bathe the parts subjected to pressure at least twice a day with alcohol. This hardens the skin, or beat the white of an egg to a stiff froth and add while beating 2 teaspoonfuls of spirits of wine. Put in a bottle and apply occasionally with a feather. If these precautions should have been neglected, and *soreness of the skin* already appears, it may be healed by the following ointment. Take five cents worth each of quicksilver and aqua fortis, pour together and place over a slow fire. The aqua fortis will eat up the quicksilver, but if any should remain take out. Add a pint of lard and simmer a few minutes. This salve may be applied and will be found a cure.

Bleeding at the Nose.—Stand perfectly erect, throw the head a little back, place the finger on the affected side of the nose, close the mouth tightly and draw air through the free nostril as long as possible. Repeat this until the bleeding ceases.

Second.—Vigorous chewing motion of the jaws will arrest

bleeding at the nose. If necessary take a wad of paper and chew hard. This is effectual.

The Ears.—To remove peas, beans or pebbles from the ear, syringe them out with warm water. For a discharging ear, syringe out with warm water every morning, or take a bit of cotton with very small tweezers, and cleanse the ear with this. Then blow a small quantity of Boracic acid through a quill into the ear. This acid is harmless and a cure.

Insects lodging in the ear should be floated out by filling the ear cavity with sweet oil. This will, at least, kill the intruder, and, if it does not appear, call a doctor to remove it next day.

If cotton is to be used in the ear be sure to take a piece too large to slip into the ear cavity. Deafness is sometimes caused in this way. Never wear cotton unless absolutely necessary.

The Nose.—In case of a foreign object getting lodgment up the nose, do not attempt to remove it, but blow with some strength into the open mouth, and the object will be expelled.

If a child persists in sucking a finger or thumb, rub the finger every day with turpentine or extract of quassia. The unpleasant bitter will soon put an end to the habit.

A Copper Coin Swallowed may be rendered harmless by a diet of bread and milk, giving nothing sour, as this would corrode the metal. Also give the raw white of an egg three times a day, and a dose of castor oil every night.

Sleeplessness, Insomnia.—The usual cause of this trouble is too much blood in the brain, and those thus affected will often find it advantageous to raise the head of the bed a foot higher, and then sleep on a thick hair pillow so as to bring the head a little higher than the shoulders. The object of this is to make the work of the heart harder in throwing blood to the brain. Sometimes rising for a time, wrapping up and sitting in a chair with the feet, if possible, at the fire. Take a short nap in this manner, and then return to bed. Part of a raw onion eaten with salt will often quiet the nervous system and produce sleep in a few minutes. After continued mental labor, a light lunch before retiring will often induce sleep, as the work of digestion draws the blood from the brain to the stomach. Or have the room dimly lighted, lie with

the head propped high. Select some object a little to one side. Look steadily at this. Let the eyes get well a-weary, and refreshing sleep will soon follow.

Foot Baths for Burning Feet.—Use water as hot as can be borne. This will be found a great relief. Baths of sand, warm and moist, are also good. Bury the feet in this up to the ankles, and let remain from twenty to thirty minutes.

Hysteria.—This can frequently be controlled by firmness on the part of the attendant. Relate some astonishing incident to change the train of thought; be decided; give ammonia to inhale; give a hot foot bath, or warm bath, to the whole person.

Convulsions may be frequently cut short, like magic, by turning the patient on the left side. The nausea, as an after effect of chloroform and other anæsthetics, may generally be controlled in the same manner.

Warts.—Touch them with nitrate of silver, or tincture of iodine, or bathe them two or three times a day with strong saleratus water, heating it in by the fire. Nitric acid applied is also a sure cure, but is a little painful.

Wens.—Paint with iodine daily (colorless tincture if to be had), or as often as it will bear the application. This is slow but sure.

Stiffened Finger Joints.—Dissolve camphor gum in olive oil, and rub the stiffened joint with this preparation three or four times daily. The rubbing, as well as the oil, helps to soften the bony formation around the joints.

Weakened Sinew.—Bind a piece of tea lead the size of a silver dollar over the swollen joint. Do this firmly, it will effect a cure in a few days. This may be hastened, if the case is very bad, by gentle beating with a knife handle, increasing the force as it can be borne.

THE TOILET.

HEALTH is one of the requisites to the making up of a fine complexion. A sickly plant commands our care, but not our admiration. So with the individual. A buoyant step and healthful glow on cheek and lip, are irresistible in their power over us. To possess these the greatest care should be taken. Plenty of nutritious food well cooked and at regular intervals. Exercise in the open air. Early hours for rest and sleep are all absolutely necessary. Avoid medicine of a drastic and debilitating nature, and in the spring, when circulation is clogged and digestion sluggish, take a tablespoonful of French charcoal mixed carefully in water or honey before meals for several days, following this each evening with a teaspoonful of extract of dandelion; or take the same dose of charcoal at night, follow it with a large spoonful of finely minced onion. There is no greater purifier in the medical pharmacy than charcoal. In the spring of the year, eat freely of cabbage, lettuce and all herbaceous food. If this diet is accompanied and followed by the requisite amount of bathing, it will work wonders with the most stubborn complexion and give health and elasticity to the sluggish frame. If spring tonics are prescribed, never take them until after charcoal has been used as above directed, when the system will be found in a state to be benefited by their use. The following, from a reliable author, will be found excellent.

Blood Purifier.—

½ ounce of spruce bark.
½ ounce of hemlock bark.
½ ounce of sarsaparilla bark.
½ ounce of dandelion root.
½ ounce of burdock root.
½ ounce of yellow dock root.
1 gallon of water.

Boil one-half hour, strain hot and add 10 drops of oil of spruce and sassafras mixed. When cold add ½ pound of brown sugar and ½ cupful of yeast. Let stand two hours in a jar covered tight, then bottle. Use this freely; iced it is a pleasant drink.

Lemons are excellent spring correctives. Press the juice of 1 lemon in a glass of water and drink one-half one quarter of an hour before breakfast. This may be repeated before retiring, sweeten very slightly or not at all. Never make practice of taking the lemon juice pure without the addition of water, it is too strong for the coatings of the stomach.

Baths.—Hot baths will be found by almost every one more invigorating as well as more cleansing than cold. Their effect is cooling and refreshing in the hottest day. Use water hot as the skin can bear and plenty of good soap. A heavy flannel or hair cloth wash-cloth is desirable, to be followed by friction with a hair cloth glove or a flesh brush. This will do away with the possibility of colds. Evening is usually the preferable time for a bath. Take twice a week in winter and once every day in summer; this should not be neglected. The winter flannels, especially if they are slept in, should be changed twice a week. A bath of merely tepid water will be found enervating and enfeebling. If the hot bath is thought so at times, follow it by a quick plunge into cold water or a sponging off with the same, using the flesh brush afterward. Ten minutes is sufficient time in which to take a bath. A bath should never be taken until at least two hours after a meal or one hour before it.

Cold bathing should never be indulged in if the least chill follows the act. An instant glow should be the result, otherwise discontinue at once. A sponge bath answers every purpose besides giving less trouble. It should be remembered to use soap with the bath.

A Bran Bath.—The water should be quite warm, and bran should be stirred into it in the proportion of ½ peck to a tub of water (no soap is required). Oatmeal is still better on account of the oil. Follow it by long friction until the skin shines, this brings the blood to the surface and wards off wrinkles, while the gluten in the bran softens the tissues. A bran bath should be taken once a week.

Ammonia is very pleasant to put in bathing water, 1 large tablespoonful to a bowl of water; this is refreshing for the neck and arms in summer on account of its deodorizing qualities. Use for a foot bath also.

White Toilet Soap.—1 gallon of salt water, let boil and add 4 pounds of white linen soap shaved fine, 2 ounces of sal-soda, 2 ounces of Glauber salts, 1 tablespoonful of spirits of hartshorn. Boil all together five minutes, or until well dissolved. Then scent to suit with cologne or musk, bergamot, etc. Pour into a buttered tin to cool and cut in squares. This will make 12 pounds.

Liquid Toilet Soap.—4 quarts of rain water, 4 ounces of borax, 4 ounces of baking soda, 2 ounces of ammonia. Mix and bottle. Shake before using. Will be found very nice for sensitive skins or for those having undue oily secretions of the skin.

Aids to the Complexion.—The foregoing directions are applicable, alike to good and bad complexions, and should be followed by every one wishing to keep the skin clear and wholesome. But it must be added that there are many skins which by reason of neglect, ill health or lost youth, stand in need of more special treatment. Especially does this apply to that coarse and porous skin, more noticeably across the cheeks and nose, that tries the patience of so many girls and women. Nothing short of a new skin will answer in this case.

Make a mask of white cotton cloth of many folds quilted together, leaving openings for nostrils and eyes. The material should be one that will retain as much water as possible. Wet thoroughly in warm water and put on the face just before retiring, wear all night and keep as wet as possible. This wet mask keeps the air away from the skin and gives it time to soften. The outer cuticle wears off slowly and a fine, smooth surface takes its place, but it requires at least eight weeks before this desirable result repays the long discomfort. Baths must be carefully attended to, and the face not exposed to any sudden changes of atmosphere without applying a little cold cream and wearing a thin veil, for the new cuticle is very tender at first.

Paste for a Porous Skin.—A substitute for the toilet mask will be found in the following paste. It will be found even

quicker in its operation. 3 ounces of finely ground barley or oatmeal, 1 ounce of honey, white of 1 egg. Mix to a paste and spread thickly over the nose, cheeks and forehead before retiring. Cover the portions where the paste is applied with bits of old thin lawn, and let remain on all night. Wash off with warm water, first dampening and allowing to soften while dressing. Then bathe the face with white castile soap and warm water, rubbing on a little cold cream before exposure to the weather. Repeat this every night until the skin grows soft and fine, which will be in about three weeks. After that use once a week for some time. Care must be taken at the same time to bathe daily.

Bathing the Face.—Hot milk and water is very nice to bathe the face in, freshening the skin and assisting to remove wrinkles. Hot water is very beneficial for the face and should be used night and morning; it opens the pores and removes a great deal of the natural oil, besides tightening the skin, thus keeping it firm and less likely to wrinkle. Hot milk and water, half and half, may be used instead, if more agreeable. Soap will not be necessary in this case. A flannel wash cloth should be used, taking a small square, renewing it as often as it grows thick and felt-like. This method of treating the face is declared by some to be a perfet substitute for any and all cosmetics, leaving the skin smooth, rosy and unwrinkled, and will be found beneficial in all cases. Washing the face nightly in hot suds, made from pure white Castile soap, or with hot milk, followed by a firm downward (never up and down) friction, with a moderately coarse towel is the recommended course of treatment for the black specks that ruin so many complexions.

To Whiten the Face and Remove Wrinkles.—1 fluid ounce of tincture of benzoin, ½ ounce of pure glycerine, 7 ounces of distilled rose-water.

Bathe face, neck and hands with it at night and let dry on. Wash off in the morning with soft warm water and a very little white Castile soap. This is excellent for the skin in every way.

Wash for a Sallow Skin.—1 pint of rain water, 2 drachms of iodide of potassium, 1 ounce of glycerine.

Mix and apply with a sponge once a day. This often works

wonders in skins sallow by inherited disease. Adhere closely to the directions given for bathing.

Cold Cream.—

2 ounces of oil of sweet almonds.
1 ounce of pure glycerine.
½ ounce of spermaceti.
20 grains of white wax.
6 drops of oil of rose.

Melt all together, setting the cup over boiling water, then beat until perfectly cold and snowy white. Put up in glass or China. Excellent for face and hands.

Complexion Wash.—1 ounce oil of sweet almonds, 1 ounce of glycerine, juice of 3 lemons.

Mix and apply at night. Let dry on, and in the morning wash off with very warm water.

Wash for an Oily Skin.—½ ounce of powdered borax, 1 ounce of absolutely pure glycerine, 1 quart of camphor water. Mix and use twice a day, morning and evening, letting dry on and then, after a few minutes, washing off with rain water. This will prevent chapped skin, remove sun-burn and freckles, and keep the pores in a good condition. Also it will do away with that annoying redness of nose, cheeks and knuckles that afflicts so many.

Bay-rum or rose-water, or the two half and half, may be used to advantage after bathing the face to remove the appearance of oiliness.

A saturated solution of borax is also very nice for an oily skin. Use as above. The mild alkali of the borax unites with the oily secretions and forms a sort of soap that cleanses the face and at the same time frees it from oil.

Toilet Water for Tan and Freckles.—This will also whiten the face. Take ½ pint of rain water, 1 small cupful of real cider vinegar, 1 cupful of milk. Mix and bottle. Apply to the face at night. Let dry on. In the morning wash off with warm water. It will remove tan.

Lettuce is useful to refine the skin. Break the stems and stalks of coarse garden lettuce and rub the milky juice over the face at night. In the morning wash off with warm water contain-

ing a few drops of ammonia. The opium is the refining medium.

Lemon juice will usually remove any transient stains on the hands.

Washes for Pimples.—The wash given for an Oily Skin is also good for pimples. Apply several times a day and allow it to dry on.

Wash for Pimples (No. II).—Glycerine half and half with water. Stir into this powdered sulphur (flower of sulphur). Rub this on the face at night and wash off in the morning with soap and water, adding a few drops of ammonia. This will also whiten the skin, remove the oiliness that troubles some complexions, and has the commendation of a celebrated physician.

Cucumber Pomade.—The French recommend this for refining and purifying the skin. Prepare as follows: Express the juice of fresh cucumbers, bring to the boiling point, skim and bottle. Take 1 teaspoonful of the juice to 2 teaspoonfuls of water, and apply to the face night and morning, letting dry on.

To Remove Wrinkles.—2½ drachms of essence of turpentine, 1 drachm of gum-mastic, pulverized; 2 ounces fresh unsalted butter. Mix; apply at night and let dry on the face. Wash off in the morning with a little warm soap and water.

To Remove Wrinkles (No. II.)—Bathe the face every night in water as hot as can be borne, with a little bi-carbonate of soda dissolved therein. Dry the face carefully and anoint it with cold cream, sweet cream or sweet oil. This has the recommendation of a well-known physician.

Wash for Black Heads.—36 grains of sub-carbonate of soda, 8 ounces of distilled water, 6 drachms of essence of roses. Mix and apply with a small sponge after each ablution, using gentle friction, always downward.

Wash for Black Heads (No. II).—A physician may effectually destroy them by touching each one with acetic acid. A hair pencil must be used and the acid only allowed to touch the black spot.

Freckles, To Remove.—Apply a saturated solution of borax in rose-water five or six times a day and allow to dry upon the face. This will be successful in mild cases.

Freckles, To Remove (No. II).—Moisten the finger tips and dip in finely powdered saltpeter and apply to the freckles. Repeat until freckles are gone.

Freckles, To Remove (No. III).—Poultice the face lightly, or soften with almond paste and rub a freshly cut lemon over the surface.

Tan.—Make a thick mixture of magnesia and soft rain water. Spread all over the face. Let remain on three or four minutes, then wash off with Castile soap and tepid water. Rinse the face and dry thoroughly. The face should always be dried thoroughly.

Domestic suggestions, such as bathing hands and face in buttermilk, or using vinegar in which grated horse-radish has been soaked, or lemon juice, any and all of them frequently prove successful after several applications.

Sunburn.—Cold sweet cream applied thoroughly on retiring is very soothing. Cold cream or lettuce cream. If the face, throat and hands are well rubbed with cold cream before exposure, danger of sun-burn will be almost done away with.

Lettuce Cream.—2 cupfuls of young lettuce, cut fine, wash and stir into one cupful of boiling mutton suet, boil a few minutes strain, perfume to suit, beat until cold and pack in jars or cups. Extra for that redness of the skin and soreness known as sunburn, and very healing.

Camphor Ice.—6 tablespoonfuls of boiling hot mutton suet, stir in 1 tablespoonful glycerine, 1 tablespoonful powdered camphor, 1 tablespoonful olive oil. Remove from the fire and stir until cold. Pack in small boxes or put in little molds. Excellent for chapped hands, lips, etc.

Bruises.—Rubbing a bruise in sweet oil and then in spirits of turpentine will usually prevent the unsightly black and blue spot. Dusting this moistened surface with flesh colored powder will finish the work.

Moth Patches.—1 tablespoonful of flour of sulphur in a pint bottle of rum. Apply to the spots at night. This will cause them to disappear in two or three weeks. The moth patch is a vegetable fungus, and the sulphur is destructive to it. Carefully wash off in

the morning. Of course this remedy will only succeed where the moth is not the immediate result of some bodily condition.

Scars.—Cocoanut oil, or hen's oil, applied to a scar and rubbed gently for five minutes at a time, several times a day, will entirely obliterate a scar if commenced from the time the burn heals. The rubbing will loosen the skin and flesh from bone and muscle and cause thorough circulation. Even where the scar is of long standing this will be of much assistance, and perseverance will work wonders in scars left by cut, burn or bruise.

Face Powders.—Entire cleanliness is necessary in applying. The first coating of powder should always be thoroughly cleansed from the face with water before a new coating is given, thus preventing the crust that naturally forms where one layer of powder after another is put on during the day.

Simple powders are always the best. Common prepared chalk subjected to baking in a moderate oven, or finely powdered pearl starch, are among the best. Pure French chalk is harmless, so is rose powder prepared from French chalk, and tinted with carmine and yellow ocher to a perfect flesh tint, or Violet powder, consisting of 3 parts of finely powdered pearl starch to 1 part orris root, powdered. Rice flour is often substituted for the starch. This is used, not only for the face, but is found convenient for infants. Arrowroot may be substituted for starch.

To apply powder.—Another way is to take refined chalk in little pellets. See that the skin is clean and cool, then wrap a pellet of the chalk in coarse linen cloth and crush in water. Rub well between the fingers and wash quickly over the face. The wet powder oozes through the cloth in its finest state. When the face is dry remove all superfluous powder lightly.

Rose Powder.—Oil of rose, 24 drops; carmine or rose pink, 12 grains; rice flour, very fine, 1 pound. Mix. Harmless and good.

Liquid Face Powders, or Cosmetic Washes.—Balm of Beauty—1 ounce of glycerine, 1 ounce of alcohol, ½ ounce of tincture of benzoin, 2 ounces pure prepared chalk, 1 grain of carmine will give it a flesh tint if desired. Shake well and apply to the face with a soft sponge. When thoroughly dry carefully remove

any superfluous traces, and the result will be very satisfactory where powder has ceased to avail.

Cream of Roses.—3 ounces oxide of zinc, ½ ounce glycerine, ½ pint rose-water, ½ pint rain water, 2 or 3 grains of carmine will give a flesh tint. Use as above.

Skin Irritations, Mosquito Bites, etc.—1 teaspoonful carbolic acid, 1 pint rose-water. Mosquito bites, heat, irruptions, will yield to the magical influence of this wash, which may be used for grown people or invalids, or take 50 drops of carbolic acid and mix with 1 ounce of glycerine. Apply this at night, and it will not only prove a perfect prevention from mosquitoes, but will sooth and heal those already received, and remove their unsightly blotches. Diluted, it will serve the same purpose for infants. Two drops of oil of roses may be added if the odor is unbearable.

Depilatories (FOR THE REMOVAL OF SUPERFLUOUS HAIR).—Perhaps the most surely effective method is to pull the hair out by the roots. The best instrument for this purpose is a stick of resin, tempered with wax, with the addition of a strong anodyne.

Tweezers may also be used to remove the hair, though this is slower and more painful. Care should be taken not to break off the hairs in the process, as this renders them harsh and stiff. Continual pulling will, in the end, extirpate the obnoxious growth of hair. To keep the hair from growing, bathe the part often with strong camphor or clear ammonia. The latter will serve as a depilatory, but is painful and should be washed off at once. Strong washes of pearlash will kill the poor scattering hair at the back of the neck and on the forehead. All of these applications tend to harden the skin, and sweet oil or vaseline should be well rubbed in after their use.

WHITENING and clearing the arms of hair may be attained by bathing them daily for two minutes in a hot solution of chloride of lime in the proportion of 2 tablespoonfuls of the lime to a quart of hot water. Rinse carefully in vinegar and water, the acid kills the lime, after which rub them with sweet oil to soften the skin. Do not inhale the fumes of this. It is best to bathe them before an open window.

Depilatory (No. II).—1 ounce sulphuret barium. Mix rapidly

into a paste with a little finely powdered starch, or flour and warm water. Apply it to the superfluous hair, let remain a few minutes, not more than five, and wash off with warm water. If the skin is left tender, rub with sweet oil, cold cream or vaseline. Repeat until the growth ceases. It is a poisonous article, and great care must be taken in its use. Make a portion of the sulphuret into a strong solution at a time, and stir in the flour, or starch, to form the paste as wanted.

THE HANDS.

To SOFTEN the hands and remove stains, put a couple of handfuls of bran in a bowl of hot soap suds, keep the hands in this, brushing, rubbing and soaking them thoroughly in the warm mixture, which should be of the consistency of thin gruel. This is healing and softening. Cold boiled potatoes will cleanse the hands and keep the skin soft and healthy.

To REMOVE STAINS on the hands, lemon juice is frequently sufficient, also the above baths. They may be touched with oxalic acid successfully for this, but it is rank poison. Rinse the hands after using it, and rub glycerine, or cold cream, on the spot. Rubbing the hands in fresh tomato parings will remove apple and potato stains.

INDIAN MEAL mixed with lemon juice, or good cider vinegar, is very soothing for hands roughened by cold or labor. It will also remove stains. Keep some prepared in a bowl. Rub the hands in this, rinse thoroughly, rub in a few drops of glycerine and dry. This is an excellent preparation for chapped hands, and will remove the unpleasant effects resulting from keeping the hands in soft soap, or other strong soap suds. The acid destroys the effect of the alkali.

Glycerine Preparation.—2 ounces of pure glycerine, juice of one lemon. Mix and apply to the hands. Shake well before using. This will heal and whiten the hands.

Cosmetic Gloves.—These are designed to soften and whiten the hands, and are worn at night. Take a pair of strong kid or dog-skin gloves and brush over the inside with the following mixture, or else rub plentifully over the hands and draw on the gloves. Fresh should be put on every night, and two or three weeks is as

long as one pair of gloves should be used. They should be loosely fitting. Take equal quantities of spermaceti and pure bees-wax. Scrape fine, cover with sweet oil and simmer until it becomes liquid. Use a small china cup or jar; set in a vessel of boiling water. Add a few drops of rose-water and blend thoroughly. Take from the fire and let it form in the same cup. In the morning wash the hands with warm water and oat-meal or almond powder, not soap, and a manifest improvement in color and texture will be the result.

Finger Nails.—Trim evenly and prettily, a very little deeper in the center. Do not leave them too long. Do not bite them off. If children are inclined to do this, put extract of quassia on the finger tips, and the extreme bitter will soon break up the habit. Cleanse the nails every day with a nail-brush, which should be soft instead of harsh and stiff, thus avoiding the use of a knife in cleaning, which roughens the under surface and causes dust to adhere more readily. Rub the nails with a coarse towel, not only for the polish, but to keep the skin of the fingers from growing up on them in unsightly ridges. Expose the white half-moon or lunette at the root as much as possible, as this lengthens the oval outline of the nail.

Finger Nail Polish.—Pure oxide of zinc tinted with carmine and perfumed to suit. Apply by rubbing on the nail with the finger or a nail-polisher covered with leather (chamois). It renders the surface smooth, bright and pink. It need not be used too often. It also tinges the finger tips daintily.

Coloring for Lips.—Take a portion of the Hand Pomade given before, and add to it alkanet powder. This gives a pretty shade and is perfectly harmless. Add until the color suits.

Fever Blisters.—At the first symptoms touch the affected spot carefully with the following preparation every few hours: 10 drops carbolic acid, 1 teaspoonful glycerine, 2 drops oil of roses. Never rub the sore spot to irritate it.

Lip Salves.—Cold cream, glycerine, lettuce cream, etc., are all good for roughened and cracked lips.

HAIR.

In washing the hair apply the liquid with a small sponge, parting the hair and moistening the scalp, avoiding the tresses as much as possible. Rinse in the same manner. Very mild soap and soft water may be used, carefully rinsing, or the yolk of an egg may be beaten in a cupful of warm water. Apply and rinse as before. Still better, the hair may be rinsed with a mixture of half-and-half bay-rum and rose-water. Hair washes are also useful. Do not use a fine-tooth comb. It causes an increased growth of dandruff and injures the hair.

Hair Wash.—1 ounce borax, ½ ounce camphor. Powder and dissolve in quart of boiling water. Perfume to suit. When cool it is ready for use. If it leaves the hair at all harsh or dry, 3 or 4 teaspoonfuls of pure glycerine may be added. Dampen the scalp often with this. It will sometimes prevent the hair falling out and will keep the skin clean and wholesome.

To Prevent Hair Falling Out.—Ammonia is an effectual stimulant. Washing the scalp often in soft water containing ammonia (2 spoonfuls to a large basin of water), use sponge as before directed, will often prove successful without any other aid. A teaspoonful of glycerine added to the water will prevent any harshness of the hair from its use. The tips of the hair should be trimmed once a month, not by cutting the whole promiscuously, but by carefully examining and cutting the tip from every hair that seems dead or split. The following remedies are also recommended to prevent the hair from falling:

No. I.—Ammonia, 1 ounce; rosemary water, 1 ounce; glycerine, 1 ounce; cantharides, 1 drachm; rose-water, 4 ounces. Wet the scalp with cold water, then apply this wash and rub briskly with a soft towel.

No. II.—1 pint of alcohol, ½ ounce oil of mace. A few drops perfumery, or use the deodorized alcohol. Oil of mace is a more powerful restorative for the hair than cantharides. Pour a little in a saucer and apply to the scalp with a medium brush. Do not brush too much. Do this three times a day for weeks, and if the head has inclining to baldness, continue once a day for some time

longer. This has been known to create a new growth on bald heads. Wash the head often in cold water. This method is highly recommended by a competent authority.

Hair Dye.—4 ounces butternut hulls. Infuse in 1 quart water. To this add ¼ ounce copperas. Apply every two or three days with a hair-brush. Cleanse the hair first with weak ammonia and water. This will give brown and black dyes according to the strength of the decoction. Dampening the hair daily in strong cold tea or strong cold coffee will show a marked change in a few days, the hair becoming darker and softer.

Ambrosial Hair Tonic and Dye.—

1 ounce castor oil. 1 ounce bay-rum.
½ ounce oil citronelle. 1 drachm oil bergamot.
1 ounce ammonia. ½ ounce glycerine (pure).
8 ounces strong sage tea made with soft water.
1 quart alcohol. 1 pint of soft water.

Rub into the scalp well.

Bandoline for Curling or Crimping.—2 ounces of borax, 1 drachm of gum arabic, 1½ pints boiling water. Stir and when dissolved add 2 teaspoonfuls spirits of camphor. Bottle and keep on the toilet table. To use, put the curls or crimps up in papers or pins, dampen with bandoline and leave up over night, or until thoroughly dry. This will be found to resist the warmest day.

Bandoline, (No. II).—1 tablespoonful bruised quince seeds, 1 pint soft rain water. Simmer gently down to ¾ of a pint. A tablespoonful or two of alcohol may be added and enough cologne to give a pleasant odor. Use as above.

EYES.

The Beauty of the eye, whether dark or light, but especially in light orbs, depends upon dark brows and heavy dark lashes; these will beautify the palest eye.

To Thicken the Eyebrows, gently brush in every other night a few drops of oil of cajeput, always brushing from the nose outward. Remove with tweezers any hairs that by their position or irregularity injure the perfect outline that the brow should possess.

To Deepen their Color.—Take the dark pomatum pencil to be bought at all large perfumers, and pencil carefully until the desired tint is obtained. More accessible still is the needle point smoked in the lamp or the burned match.

Cinders in the Eyes.—A simple and effective cure may be found in 1 or 2 grains of flaxseed which can be placed in the eye without pain or injury. As they dissolve, a glutinous substance is formed, which envelopes any foreign body that may be under the lid and the whole is easily washed out. A dozen or so of these seeds should constitute a part of every traveler's outfit.

Eye Lashes should be watched and any broken or weak hairs carefully trimmed. The eyes themselves should be kept in perfect health and free from any inflammation. Then the base of the lashes should be anointed with a very little oil of cajeput on a small camel's hair brush. This course faithfully preserved will soon show a marked difference.

To Darken the Eyelashes use a little diluted India ink. These operations on the lashes had best be conducted by a second person. The dye given below is very good.

Coloring for Eyebrows, Lashes and Hair.—1 ounce of walnut bark (this can be had at the druggists) to 1 pint of water. Boil 1 hour slowly, add a piece of alum the size of a large hazel-nut to set the dye. Apply to the eyebrows and lashes with a little camel's hair brush, such as is used for water-color painting, or with a sponge to the hair. Protect the pillows with an old handkerchief. Dark eyebrows darken and improve the very palest eyes.

TEETH.

The Tooth Brush should not be too stiff.

Toothpicks are indispensable and the best is a slender, well-sharpened quill. Avoid metallic ones. Still another adjunct to their care is a piece of white floss silk (dentist's floss), fold it back and forth two or three times and wax. Draw this between every single tooth at least once a day and dentist's bills will be marvelously lessened. The closer the teeth are together, the greater the necessity for its use. If the gums bleed slightly at first it makes no difference.

Powdered Charcoal easily removes stains and makes the teeth white, though it occasionally works under the gums.

To Clean and Polish the Teeth.—Dip the end of a match, breaking off the sulphur part, in powdered pumice stone and rub above and between and under the teeth until every trace of foreign accumulation has been removed. Finish by rubbing the face and crown of the tooth with a silk handkerchief dipped in the powder.

Tooth Wash.—2 ounces of borax dissolved in 3 pints of boiling water; before it is cold add 1 teaspoonful of tincture of myrrh, 1 tablespoonful of spirits of camphor. Bottle. When wanted for use, mix 1 tablespoonful of this with twice the amount of warm water and apply daily with a soft brush. It will preserve the teeth, extirpate all tartarous adhesion, arrest decay and make the teeth pearly white. Never use a tooth wash but once a day. The teeth should be brushed several times, but pure water should answer the remainder of the time. The Hair Wash given before, diluted with warm water, makes an excellent tooth wash.

Tooth Powders.—Equal parts of white Castile soap grated fine, and prepared chalk, precipitated. Mix and use as a tooth powder. The chalk may be used alone and is very nice, or the brush may be rubbed on white Castile soap and then dipped in the chalk.

The above may be wet to a paste with 1 part camphor and 6 parts soft water. Work smooth; put in a wide-mouthed bottle and cork. Use with a brush. Charcoal may be mixed with honey if it is used for a dentifrice.

Unhealthy Gums.—20 drops carbolic acid, 2 drachms spirits of wine, 6 ounces distilled water. Use first a soft tooth brush with water, after which pour a little of the lotion on the brush and use. In a very short time the gums become less tender, and any impurity of the breath will be removed. Perfume the lotion slightly if wished, but very slightly.

Impure Breath.—To secure a sweet breath dissolve a small piece of liquorice in the mouth after the use of the tooth brush. This sweetens the mouth and stomach. Keep some of it broken

up in a glass bottle on the toilet table; put a piece in the mouth at bed time also.

If the teeth are decayed, wash the mouth with tincture of myrrh dilluted with a little water, a bit of burned alum kept in the mouth at night is a help to sweeten the breath also; or take roasted coffee grains, conceal the odor of onions, etc., also a bit of Canada snake root.

Toothache Drops.—1 ounce of alcohol (33 degrees), 4 grains of camphor, 20 grains of opium in powder, 80 drops of oil of cloves. Sure. Keep on hand.

Tincture of Benzoin.—A few drops on cotton, pressed into the decayed tooth, is a sure cure for toothache.

FEET.

Exercise, friction, flesh brush, etc., will give warm, wholesome feet that will not need heated soap-stones to insure comfort and health. Wrap the feet, before retiring, in flannels instead of heating by artificial appliances. In extreme cases give the feet a warm bath at night, to which a little mustard has been added to stimulate, follow this with a dash of cold water, dry with coarse crash and use the flesh brush. After such a bath, whether or not it be followed by the dash of cold water, draw on fresh well warmed stockings to retain the heat.

A solution of permanganate of potassium in the proportion of 10 grains to 1 pint of warm water may be used for bathing the feet just before retiring if there exists any unpleasant odor.

Corns.—Make a shield of buckskin with an opening cut in it the size of the corn. Touch the exposed part with carbolic acid, or take common sticking plaster, cut in the same form a circle with a small circle cut from it. Apply several of these, one over the other, leaving the corn exposed, then in the opening drop a saturated solution of caustic soda and cover with a piece of the plaster. Renew this every three or four days, and the corn will be gone in a couple of weeks or less, or pursue the same plan with the carbolic acid.

Aqua Ammonia applied as often as possible, is almost a certain cure.

Paring Corns should be done with a razor at regular intervals. Rubbing with pumice stone is safer than paring.

Soft Corns may have diluted carbolic acid used upon them. To touch them frequently with iodine is good.

Bunions.—On the first sign of their appearance wear a soft hollow ring of rubber to prevent pressure of the shoe.

First.—Carbolic acid, either in full strength or diluted, may be used for them twice a day.

Second.—Painting with iodine is also resorted to.

Third.—Thicken the yolk of 1 egg with salt and bind on. Poulticing must be resorted to if the bunion is too much inflamed.

Ingrowing Nails.—Heat a small piece of mutton tallow in the bowl of a spoon, hold over a lamp until boiling hot, and pour on the sore place as much as possible between the nail and flesh. It will give instant relief, and one application often cures. If not, repeat.

Let the nail grow even with the end of the toe and cut square across, and ingrowing nails will be a thing of the past.

Chilblains.—1 drachm or 1 teaspoonful ammonia, strong; 6 ounces rain water. Mix in a bottle. Wet 2 or 3 folds of muslin with this mixture, bind on the inflamed part or parts for the night. Repeat this two nights; it gives great relief.

Second.—Turpentine often gives relief.

Third.—Paint the parts with a mixture of equal parts of iodine and ammonia. Very good.

PERFUMES.

Common Cologne.—

1 drachm oil of bergamot.
1 drachm oil lavender.
1 drachm oil lemon.
10 drops oil of rose.
10 drops oil of jasmine.
1 ounce essence ambergris.
1 pint spirits of wine.

Mix and let stand in a cool place for a month.

Eau de Cologne.—

Alcohol, 8 pints.	Rose-water, 1 pint.
Orange flower water, ½ pint.	Oil of verbena, 2 ounces.
Oil of citronella, 2 ounces.	Oil of heliotrope, 2 ounces.
Oil of geranium, 2 ounces.	Oil of lemon, 2 ounces.
Oil of jasmine, 2 ounces.	Oil of cedrat, 2 ounces.

Oil of nutmegs, 1 ounce.

Mix and filter twice. Compound tincture of benzoin just enough to give the whole a rich color.

Lavender Water.—Oil lavender, 2 ounces; camphor, ½ ounce; water, 4 ounces; alcohol, 2 pints.

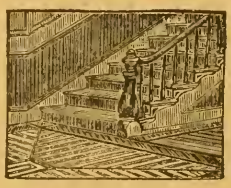
Bay Rum.—½ gallon alcohol, ½ ounce of oil of bay. Take out 1 pint of the alcohol and dissolve the oil in it; then pour back into the other alcohol and add 1 quart of soft water. It can be perfumed if wished.

SACHET POWDERS.

Lavender Powder.—1 pound powdered lavender, ¼ pound gum benzoin powdered, 1-6 ounce oil of lavender. Mix.

Heliotrope.—¼ pound rose leaves, 2 ounces tonquin, ground fine; ¼ pound pulverized orris root, 1 ounce vanilla, ½ grain musk, 2 drops otto of almonds. Mix by sifting through a coarse sieve.

Tincture of Roses.—Fill a wide-mouthed bottle with freshly gathered rose leaves. Pour spirits of wine over them, cork the bottle and let stand until required for use; its perfume is nearly equal to ottar of roses.



MISCELLANEOUS.

INDELIBLE MARKING INK.—100 grains nitrate of silver, 1 ounce distilled water, 2 drachms gum arabic, 1 scruple sap green or indigo. Mix. This is the best indelible ink made.

Everlasting Black Ink.—2 gallons of rain water, ¼ pound gum arabic, ½ pound copperas, ¾ pound powdered nut-galls, ¼ pound of brown sugar. Bruise all and mix. This will keep writing good for hundreds of years, and is useful in copying deeds, etc. Shake the mixture occasionally for the first ten days.

Common Black Ink.—1 ounce extract of logwood; pour over it 2 quarts of boiling water, when dissolved add 1 drachm of yellow chromate of potassa. Do not put in old ink bottles, as other ink decomposes it. Keep it from freezing. This will cost ten cents.

Red Ink.—No. 40 carmine 6 grains, No. 6 or 8 carmine 5 grains, gum arabic a piece the size of two peas. Put in an ounce vial and fill up with soft water.

Blue Ink.—Sulphate of indigo and soft water. Color to suit.

Copying Ink may be made from common violet writing ink by the addition of 6 parts of glycerine to 8 parts of ink; using only 5 parts of glycerine to 8 parts of the ink and it will copy well in fifteen minutes after it has been used. With fine white copying paper this ink will copy well without the use of a press.

Magic Copying Paper (Black Paper).—Lamp black mixed with cold lard to form a thick paste. Apply to the paper with a bit of cloth. Then take a flannel cloth and rub until the color ceases to come off.

Red Paper.—Venetian red, mixed with lard. Apply in the same way.

Blue Paper.—Prussian blue mixed with lard. Apply in the same way.

Green Paper.—Chrome green, mixed with lard. Apply same way.

These sheets, any of them, alternated with writing paper, and the first sheet of writing paper written on in the usual manner with a solid pen, will produce two or three copies of a letter at once.

Invisible Ink.—Use 1 teaspoonful of white sugar dissolved in ½ cupful of boiling water, or use sweet milk. Write with it in the ordinary manner. Holding to the fire will turn the ink brown so that it may be read, the heat affecting the saccharine matter.

Paste for Scrap Books.—1½ teaspoonfuls of pounded alum dissolved in 1 pint of cold water. Rub a tablespoonful of flour smooth in a little water. Bring the alum water to a boil and stir in the flour, let boil up, add a few drops of oil of cloves, or a few whole cloves. The alum prevents souring, the oil of cloves does away with mold. This is better than mucilage, as it does not injure the paper.

Boiled flour paste, plain, may be made with red pepper tea instead of pure water, and will be free from the depredations of mice and insect pests.

Mucilage (Home-made).—Boil the gum that exudes from cherry trees in soft water until it is the proper consistency. This is preferable to that for sale.

Cement for China.—Take a very thick solution of gum arabic in water, and stir in plaster of Paris until the mixture becomes of the proper consistency. Apply it with a brush to the fractured edges of the China and stick them together. In three days the article cannot be broken in the same place.

Invisible Cement for Glassware.—Melt a little isinglass in spirits of wine, enough to cover; add a very little water; warm gently over a moderate fire. When thoroughly melted and mixed it will form a transparent glue which will re-unite broken glass so firmly and nicely that the jointing will be scarcely perceptible.

Indestructible Cement for Stone Jars, Wash-boilers, Etc.—This cement will resist the action of hot or cold water, acids

and almost any degree of heat. Very convenient for milk-pans or jars, wash-boilers, etc. Mix litharge and glycerine together to the consistency of very thick cream, or even soft putty and apply. The article should not be used until the cement has hardened, which will require from one day to a week, according to the amount used. It is really an invaluable article. Make only as required.

To Clean Hair-brushes.—Wash in borax water. Do not wet the frame. Rinse and hang up to dry by a string tied to the handle. Water with a teaspoonful of ammonia in is still better. Rinse and hang up.

Cranberries, To Keep.—Put in a keg of water and they will keep all winter.

Lemons, To Keep.—Put in water. Change once a week. Will keep a long time.

To Polish Tortoise Shell.—Rub in rouge powder with a bit of soft cloth. Rub afterward with the hand.

To Clean Gold Chains.—Put the chain in a small glass bottle with warm water, some pulverized chalk and a little grated Castile soap. Cork the bottle and shake vigorously. Rinse in clear cold water, wipe on a towel and the polish will be surprising.

To Remove Ink from paper or engravings, put $\frac{1}{4}$ pound of chloride of lime to 1 quart of soft water. Shake and let stand twenty-four hours, then strain through a cotton cloth. To 1 ounce of this lime water add 1 teaspoonful of acetic acid. Apply to the blot and the ink will disappear. Absorb the moisture with blotting paper. The remainder may be bottled, closely corked and set aside for future use.

To Remove Grease Spots from books, papers or engravings. Apply French chalk, pulverized, to each side of the spot. Close the book or put a weight on the engraving. Rub off carefully the next day. Repeat the operation if necessary. Lay a blotting paper over and apply heat if necessary. Common chalk can be used, but is not nearly as successful.

To Remove Berry Stains from books or engravings. If one is so unfortunate as to crush a berry on a book or engraving, light a brimstone match and let the fume come in contact with the stain, and it will disappear as by magic.

To Prepare Wooden Pails for Use.—Give the inside of a new wooden pail 3 coats of copal varnish before using, and it will not water-soak nor give a disagreeable flavor to water kept in it.

To Remove Taste from New Wooden Vessels.—Scald with boiling water; dissolve some pearl-ash or sal-soda in lukewarm water; wash well with the solution. Scald again before using.

To Preserve Gilt Frames.—Cover them when new with a coat of white varnish. All specks can then be washed off with water without injury. This is an invaluable idea.

To Harden the Soles of Boots and Shoes.—Apply a coat of gum-copal varnish; let dry and give two more. This will double the wearing power of the sole-leather. Give an occasional coat as it seems to wear. For heavy boots two or three coats of gas-tar will render them almost impervious to damp, besides toughening and hardening the leather.

Liquid Glue, (Always Ready).—Fill a glass jar with broken glue of the best quality; then fill up with acetic acid. Set the jar in hot water for a few hours until the glue melts. The result will be an excellent glue, always ready.

Liquid Glue, (II).—3 quarts soft water, 1½ pounds white glue. Heat by steam or as above. Then add 8 ounces of shellac mixed with 4 ounces dry white lead. Lastly, 1 ounce liquid ammonia. Bottle while warm. This will make 180 bottles (½ oz.). Can be sold at a nice profit. China, etc., can be mended.

Umbrellas, to Preserve.—Put umbrellas in the rack to dry with the handles down, that water may not run down and rust the wires.

To Destroy Ant-beds in Lawns.—Stir up and pour on boiling water.

To Kill Moss, Weeds and Earth Worms in Lawns.—Pulverize fresh lime; mix half-and-half with fresh pulverized earth or leached ashes and sprinkle over the lawn. This is certain for the moss and earth-worms. A sprinkling of brine will kill grass; and salt sprinkled on grass springing up in the crevices of stone or brick walks will destroy it.

Renovating Plush and Aniline Dyed Goods that have faded from exposure to light may be accomplished by sponging with

chloroform. Commercial chloroform will answer and is much cheaper.

To Drive Nails and Screws Into Hard Wood.—Soap the points and no resistance will be met, or dip in oil or grease.

Fire Kindlers.—To 1 pound of resin put 3 ounces of tallow. Melt together over a slow heat. When hot stir in fine saw-dust until very thick. Sprinkle a board with fine saw-dust and spread the mixture immediately over it to the thickness of one inch. When cold break into lumps one inch square. To do this conveniently grease the edge of a thin board, and while the mixture is warm mark the kindling off in squares, pressing in deep. When cold they will break off nicely. There is a good profit in selling this.

Rats and Mice.—Peppermint sprigs laid around shelves and other places where mice frequent will drive them away. Chloride of lime sprinkled around wherever rats or mice frequent will drive them away. Keep it in a bottle corked.

Ants and Roaches.—Scatter powdered borax in their haunts and they will disappear. To free canary birds from mites, wash every part of the cage and perches and the hook and paint behind the hook with a strong solution of borax water.

Second.—Ants may be driven away as follows: Mix 1 teaspoonful of tartar emetic with 1 teaspoonful of sugar. Put in a saucer and set where the ants are troublesome. One day will drive them away. Put in different places where they come. Fleas may be driven away by scattering about the localities troubled either lime or Cayenne pepper.

To Fill Pin-cushions.—Use hair-combings which do not become damp. Dried coffee grounds are also nice, as they neither gather moisture nor rust.

To Clean Plaster of Paris Figures.—Use toilet soap-suds and a shaving-brush. Rinse well. Dipping them in a strong solution of alum-water will give them the appearance of alabaster.

To Clean Old China and Majolica.—The little cracks and checks in china, majolica and earthenware will disappear and the dish look as good as new if boiled in milk.

India Rubber Cement.—Dissolve gutta-percha, cut in bits, in

benzine until it is the consistency of a thin mucilage. Let stand a few days. Clean the boots before using. Wet the patch with the cement and apply. Heat the cement before using by putting the bottle in hot water.

Crockery Cement.—Stir freshly slaked lime in with the white of an egg until it is a paste. Apply to the edges and let dry at least three days. This will answer for marble as well as glass, china, etc.

To Cut Glass Bottles.—Useless bottles may be turned into jelly glasses and jars by cutting off the top down to any required depth. Take common cotton cord and wrap two or three times around the bottle, a very little below where it is to be divided. Drop alcohol slowly on the cord until it is well saturated, then ignite with a match. When the flame has about died out, pour on a very little cold water, and it will immediately separate as smoothly as if cut.

To Examine Wells.—Take a looking-glass at least a foot square and at morning or evening turn the slanting rays of the sun down into the well. Whatever impurities it contains may be readily seen and easily removed from an ordinary open well. This should be done often, as any impurity may be a source of serious illness in the family. A small fish put in the well will clear it of worms.

To Preserve Fur Robes from Moths.—Dissolve ½ ounce of camphor in 1 pint of alcohol and spray the robes with this before putting up.

To Cool Water without Ice.—Fill a jug or jar with water, cover it with several layers of carpet or other coarse cloth; saturate this with water. Keep in a cool, windy, shady place. The evaporation of a wet wrapper will absorb enough heat to keep water pleasantly cool.

To Keep Butter without Ice.—Put on a plate, cover with a crock and proceed as above.

To Keep Milk without Ice.—Fit a fine wire gauze lid to a tin pail, wrap as above and set in a raised shady window. This will be found purer and sweeter than milk kept in the majority of refrigerators.

To Keep Refrigerators Pure.—Wash out the closets once a week with sal-soda and cold water.

To Cleanse a Sponge.—Let it lie twelve hours in milk, and then rinse in cold water.

To Extract Rusted Screws.—Heat a poker or a rod of iron (if flat at the end, so much better) until red-hot, apply two or three minutes to the head of the rusted screw, and its withdrawal with a screw-driver will be as easy as possible.

Fly-Poison.—Boil 4 ounces of quassia chips in 1 pint of water. When cold, strain and add enough cold water to make out the pint, also 2 ounces of alcohol. Bottle and cork. To use, pour a little in saucers, sweeten slightly with molasses and set where most needed. This is poison to flies, but harmless to people.

Fly-paper.—Mix together equal parts, by measure, of melted resin and castor oil. Stir until thoroughly mixed, which will take only a minute. While yet a little warm spread thin and evenly on any strong paper that is not porous, foolscap, writing papers, catalogue covers, show bills, etc. Spread with a case knife slightly warmed. Leave a narrow border to handle with. Lay the papers on tables, shelves, or any spare place where flies are numerous. They will soon cover the papers. When the papers are covered, put in the stove and replace with another one. Be sure to use no water.

Coal Ashes for Currant Bushes.—A mulching of coal ashes around currant bushes is recommended as a preventive of the ravages of the currant worm. They have a power of absorption almost equal to charcoal. Thrown where they can absorb the waste liquids of the house, they will be found invaluable for digging around trees or used to enrich the ground for early garden vegetables or raked thinly and carefully over the lawn.

To Thaw Frozen Pumps.—Insert a section of small lead pipe the length of the frozen part and pour in hot water by the means of a funnel. The pipe will sink at the rate of one foot per minute. This is quicker than salt or heated iron rods.

To Purify Cisterns where the water has an unpleasant odor, suspend in the water a muslin cloth containing one or more pounds of charcoal.

To Keep Dried Fruit from Insects.—Sprinkle with powdered sassafras as packed, this will keep out worms. If they have already made their appearance, put in a moderate oven for fifteen minutes. This is certain.

To Loosen Glass Stoppers.—Dip the tip of a feather in oil and rub around the stopper close to the mouth of the bottle. Put the bottle near the fire. The heat will cause the oil to run down between the stopper and the bottle. When warm, strike the bottle gently on both sides with a bit of wood. The stopper will loosen. If not, repeat the process.

To Color a Hair Switch Brown.—1 cupful of green tea, 4 tablespoonfuls of iron filings. Steep, strain, return to the stove in a rusty tin or iron dish. Have the switch washed clean, put in the dye, of which there should be just enough to cover well, let heat slowly until the desired shade.

Second. Use 1 cupful of ground coffee and pursue the same course as before. Bits of rusty iron or nails can be substituted for iron filings.

To Feed Cows Turnips and Potatoes.—Do it immediately after milking and there will be no unpleasant flavor given to the milk.

Cider made from early apples has not good keeping qualities.

To Keep Honey from Candying.—Boil the strained honey gently; skim clear.

Mending Tinware.—Fill a small bottle two-thirds full of muriatic acid. Put in all the bits of zinc (an old wash board will answer) it will dissolve. Add a crumb of sal-ammonia and fill up with soft water. Wet the spot with the acid, apply a piece of sheet zinc and hold a lighted candle underneath; or buy solders apply the acid as above and drop melted solder on the spot.

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